

SERVICE manual

Models QS12 & QS24



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CAUTION: Information in this manual is intended to be used by Taylor Authorized Service Technicians only

Note: Continuing research results in steady improvements; therefore, information in this manual is subject to change without notice

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Safety

We at Taylor Company, are committed to manufacturing safe operating and serviceable equipment. The many built-in safety features that are part of all Taylor equipment are aimed at protecting operators and trained service technicians alike.

NOISE LEVEL: Airborne noise emission does not exceed 70 dB(A) when measured at a distance of 1.0 meter from the surface of the machine and at a height of 1.6 meters from the floor.

This manual is intended exclusively for Taylor Company authorized service personnel.



CAUTION!

To avoid personal contact with hot grill surfaces or grease, always use extreme caution when servicing, installing, operating, and cleaning the grill.

All warning labels that have been attached or adhered to the grill further stress safety precautions. Please follow the instructions indicated on such labels.



Always follow safety precautions when servicing or operating the Model QS Series grills.



DO NOT operate the grill before reading the Operator's Manual. Failure to follow this instruction may result in equipment damage, poor grill performance, health hazards, or personal injury.



DO NOT operate the grill unless it is properly grounded. Failure to follow this instruction may result in electrocution.



DO NOT allow untrained personnel to operate this grill. Failure to follow this instruction may result in severe personal injury to fingers or hands from hazardous moving parts.



DO NOT attempt any repairs unless the power supply to the grill has been disconnected. Failure to follow this instruction may result in electrocution.



DO NOT operate the grill with larger fuses than specified on the data label. Failure to follow this instruction may result in electrocution or damage to the machine. Consult your electrician.



DO NOT operate the grill unless all service panels and access doors are restrained with screws. Failure to follow this instruction may result in severe personal injury from hazardous moving parts.



DO NOT obstruct air intake and discharge openings: 4" (10.2 cm) minimum air space on the bottom and 3" (7.6 cm) at the rear of the unit.



DO NOT store flammable vapors, flammable liquids, or combustible material in the vicinity of the grill. Failure to follow this instruction may cause a fire.



DO NOT use cord if it is frayed. Failure to follow this instruction may result in severe personal injury from electrical shock.



DO NOT spray the grill with water. Failure to follow this instruction may result in serious electrical shock.



DO NOT prepare or remove product without proper equipment. The grill temperature is hot and could burn the operator if not handled properly.



DO NOT slide the grill with the legs attached. Failure to follow this instruction may damage the grill or cause personal injury.



USE EXTREME CAUTION when cleaning the grill. The grill is hot.

Model QS Series Specifications

Electrical

QS12 Electrical		Cord Connected	
208-240/50/60/3	Total Amps	Supplied With	KW
With Platen	22.0	30 amp cord NEMAL15-30P	8.4

QS24 Electrical		Permanently Connected	
208-240/50/60/3	Total Amps	Requires	KW
Flat	22.0	60 amp cord IEC309-1 & -2	8.4
With one platen	33.0	60 amp cord IEC309-1 & -2	12.6
With two platens	44.0	60 amp cord IEC309-1 & -2	16.8

Available in electric only. Other electrical characteristics are available. (For exact electrical information, always refer to the data plate of the unit.)

Dimensions

QS12 Width: 12" (30.5 cm.)
QS24 Width: 24" (60.9 cm.)
Depth: 35-1/2" (90.2 cm.)
Height: 15-3/8" (39.1 cm.) to the top of the back splash shield.
20" (50.8 cm.) with the optional upper platen lowered.

Approximate Weights

QS12 (One Platen)

Net: 265 lbs. (120.2kgs.)
Crated: 306 lbs. (138.8 kgs.)
12.4 cu.ft. (0.35 cu. m.)

QS24 (Flat)

Net: 210 lbs. (95.3 kgs.)
Crated: 275 lbs. (124.7 kgs.)

QS24 (One Platen)

Net: 305 lbs. (138.3 kgs.)
Crated: 370 lbs. (167.8 kgs.)

QS24 (Two Platens)

Net: 400 lbs. (181.4 kgs.)
Crated: 465 lbs. (210.9 kgs.)
22.0cu.ft. (0.62 cu.m.)

Air Clearance



These grills require a minimum of 4" (10.2 cm) on the **bottom** of the unit and 3" (7.6 cm.) from the rear of the unit to allow for adequate air circulation. Failure to comply with these dimensions will hinder grill performance and cause damage to its components. Multiple QS Series grills may be stored side by side.



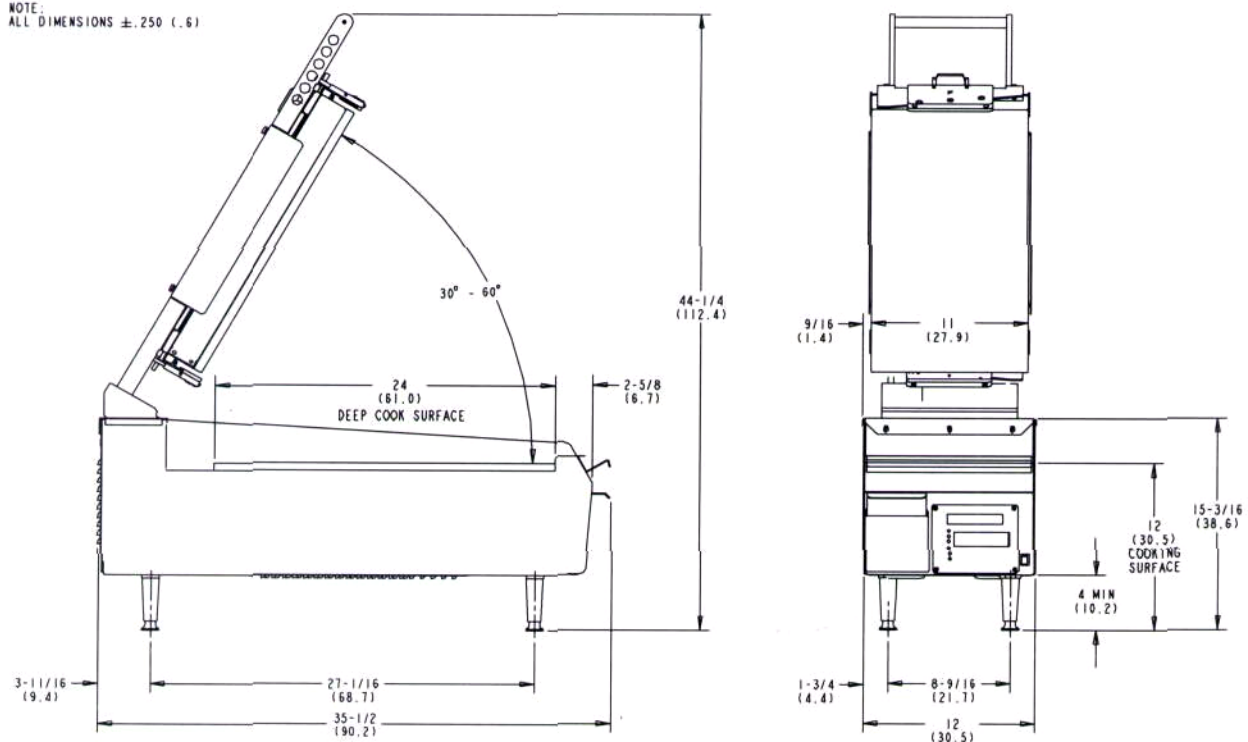
The QS Series grill must be kept at least 3" (7.6 cm.) from combustible materials. Failure to comply will result in a fire hazard.

These units are designed and constructed to meet stringent safety and sanitation requirements for NSF, UL, CE and RWTUV.

Specifications are subject to change without notice.

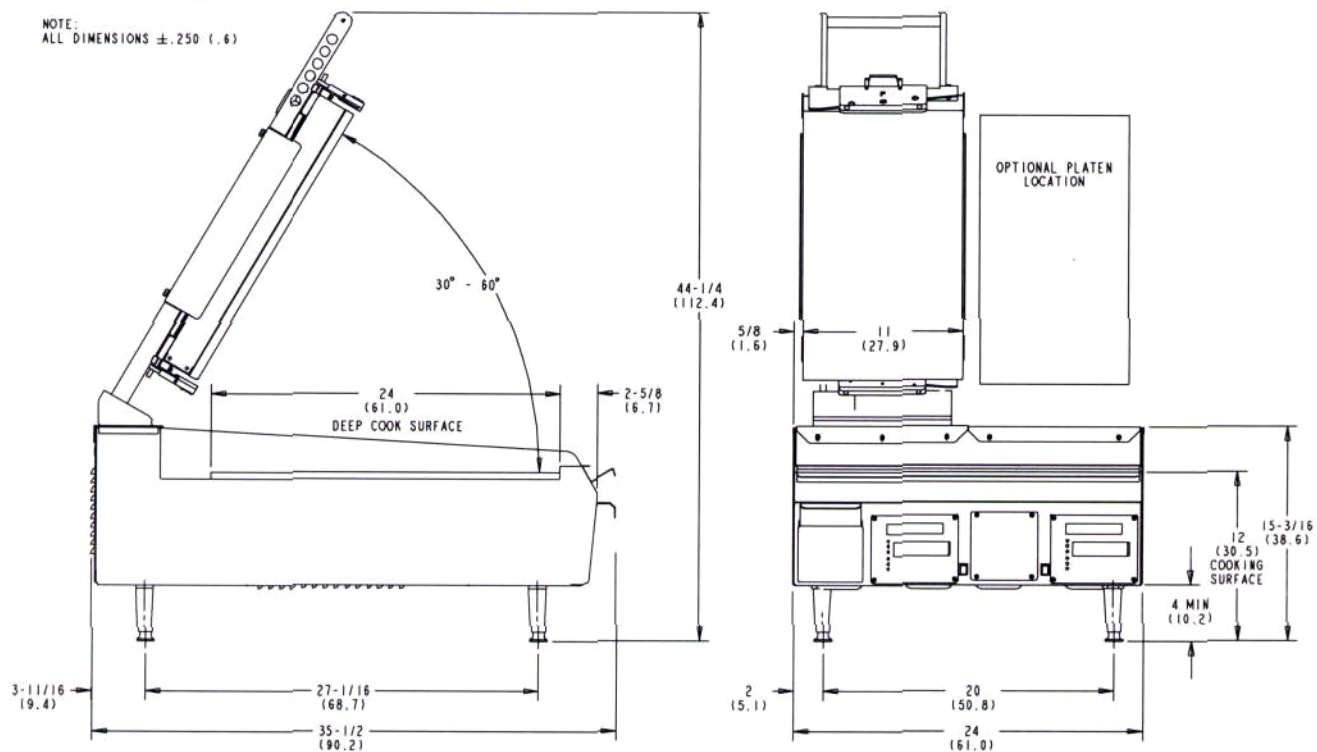
Model QS12 Specifications

NOTE:
ALL DIMENSIONS $\pm .250$ (.6)



Model QS24 Specifications

NOTE:
ALL DIMENSIONS $\pm .250$ (.6)



Control Operations

Rocker (Power) Switch

When placed in the ON position, the rocker switch allows control panel operation. The power switches are located on the front panel.

Indicator Light

The lights on the front panel indicate when the heaters are operating.

Heating Zones

Each half of the lower (12") cook surface is referred to as a zone. Each upper cook surface is referred to as a platen. Within each zone and platen are three independent electrical heating elements. The elements operate independently to assure an even temperature throughout the cooking surfaces.

Release Material (units with upper platens only)

Release material completely covers the upper platen cooking surface. To attach the release material, insert the two metal rods through the envelopes on each side of the release material. Put the release material into position and fasten the rods using the springs to secure the material into position.

Temperature Controls

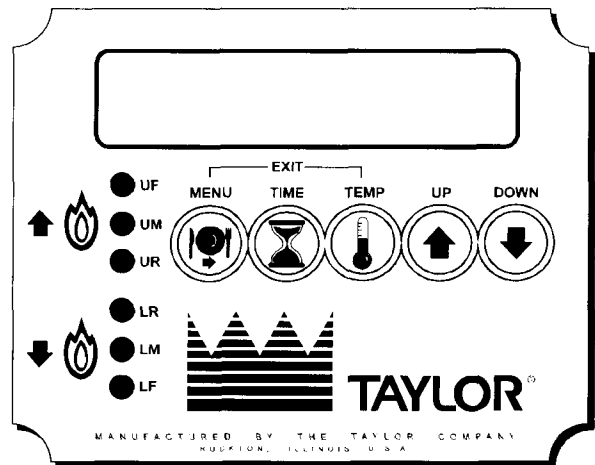
Each 12" grill surface is equipped with individual temperature controls. The lower cooking surface temperatures can be set manually from 150°-400° F (65°-204°C). The upper platen cooking surface temperatures can be set manually from 150° - 425°F (65° - 219°C). The left and right sides (zones) of the grill operate independently.

Control Board

This unit is equipped with a microprocessor control, programmable by the operator.

Keypad and Display

Located on the front panel, beneath each cooking zone, is an alpha-numeric LED display and a group of keypads used for operating, programming, and servicing the grill and its microprocessor control.



The keypads are illustrated with icons, descriptive of their functions, and referred to in these instructions as follows:



= The "MENU" keypad.



= The "TIME" keypad.



= The "TEMP" (temperature) keypad.



= The "UP ARROW" keypad.



= The "DOWN ARROW" keypad.

The display is a visual message center for the user, operator (maintenance personnel or manager), and the service technician.

Operating Screen and Controls

The VERSION SCREEN is viewed when a grill is powered for normal operation. It indicates the version of software the microprocessor is using.

VER 2.03

Note: If the grill is not equipped with the upper platen option, the words "NO CLAM" will appear on the display for two seconds before the version screen appears.

Pressing any keypad will advance the display to the COOKING SCREEN. These screens are described in the "Operating Procedures" section of these instructions.

The MEMORY INITIALIZATION SCREEN appears if the grill has never been used or in the rare event that set-up parameter memory has been lost.

MEM INIT

When this screen appears on the display, the parameters previously programmed by the operator will revert back to the factory default values. Pressing any keypad will advance the display to the VERSION screen.

Factory defaults:

Upper 400°F TMR1 30 Lower 325° F
TMR2 0

If set-up parameter memory is lost, programmed names will revert back to the "ITEM" message.

After the VERSION SCREEN is displayed and a keypad is pressed, the grill will enter the COOK mode of operation.

Cook Temperatures

Each item has two programmable cook temperatures. The first temperature is for the upper platen (SU1 400). The second temperature is for the lower surface (pertaining to that side on the QS24) (SL1 325).

Note: Factory default settings are 400°F for the upper platen, and 325° F for the lower platen. The upper heater can be set from 150°F to 425° F. The lower heater can be set from 150°F to 400°F.

To adjust the heaters for a particular item, scroll to that item. Press and hold the TEMP keypad for five seconds. Release the keypad and the message "SU1 400" will appear.

SU1 400

Press the UP or DOWN arrows to adjust the temperature for the upper surface. Once the desired temperature is displayed, press MENU and the message "SL1 325" will appear on the screen.

SL1 325

Press the UP or DOWN arrows to adjust the temperature for the lower surface.

Once the desired temperature is displayed, press MENU and the screen will return to the normal cook menu screen.

Cook Timers

Each item selection has two programmable cook timers. The first timer is the cook cycle timer. This timer measures the amount of time the product should be cooked.

The second timer is an alert timer. This timer can be set to alert the operator to add seasonings, to turn the product, or to start warming buns for the cooked product.

For example, item one has been programmed to cook for 30 seconds. The operator wishes to add salt in the middle of the cook cycle. Timer two should then be programmed for 15 seconds. Once the cook cycle begins, a tone will sound 15 seconds after the first timer starts. This tone alerts the operator to raise the platen, season the product and lower the platen to complete the cycle. Press the timer keypad to stop the tone. The first timer will continue to measure the full 30 second cook cycle. A tone will sound 5 seconds before the time elapses, and will continue to sound until the timer keypad has been pressed.

Note: The factory default settings are 30 seconds for the first (cook cycle) timer, and 0 seconds for the second (alert) timer. The timers can be set from 0 to 3,600 seconds. The second timer cannot be programmed for a longer time setting than the first timer.

To adjust the timers for a particular item, scroll to that item. Press and hold the TIME keypad for five seconds. Release the keypad and the message "TMR1" will appear next to the current time setting.

TMR130

Step1

Press the UP or DOWN arrows to adjust the time setting for the total cook cycle.

Step 2

Once the desired cook time has been set, press the MENU keypad and the message "TMR2" will appear next to the current time setting.

TMR20

Step3

Press the UP or DOWN arrows to adjust the time setting for the alert timer (timer 2).

Step 4

Once the desired alert timer has been set, press the MENU keypad, and the screen will return to the normal cook menu screen.

Fault Screen

If the grill experiences a system failure, a fault message will appear on the display.

FLT HTUM

An example of the FAULT SCREEN is illustrated in the previous figure. The screen appears when the controller has detected a fault in the system. The code letters "FLT" is an abbreviation for "fault". The next set of code letters indicate the type of fault and the zone affected. Following is a list of possible codes that may appear on the screen:

HTUF High Temperature Upper Front zone exceeded
HTUM High Temperature Upper Mid zone exceeded
HTUR High Temperature Upper Rear zone exceeded
HTLF High Temperature Lower Front zone exceeded
HTLM High Temperature Lower Mid zone exceeded
HTLR High Temperature Lower Rear zone exceeded
TCUF Upper Front thermocouple defective
TCUM Upper Mid thermocouple defective
TCUR Upper Rear thermocouple defective
TCLF Lower Front thermocouple defective
TCLM Lower Mid thermocouple defective
TCLR Lower Rear thermocouple defective

The user must press the MENU and TEMP keypads to acknowledge the fault. The fault description and item name will appear alternately on the display. The particular heater that experiences the fault will shut off while the rest of the grill is operable.

Maintenance Menu

The Maintenance Menu provides three screens to allow managers and service technicians to monitor grill performance.

To enter the Maintenance Menu while any item is displayed, press and hold the MENU keypad for approximately 5 seconds and release. The following screen will appear on the display.

CODE 0000

Press TIME until the first digit is "5".

Example: CODE 5000.

Press TEMP until the next digit is "3".

Example: CODE 5300.

Press the UP Arrow until the next digit is "7".

Example: CODE 5370.

Press the DOWN Arrow until the last digit is "6".

Example: CODE 5376.

Press the MENU keypad to accept the access code.

Note: If an incorrect code is entered, the display will return to the COOKING screens.

CALIBRAT

Step-1

Press the MENU key pad to enter the calibrate mode and the following message will appear on the screen.

U FXXXF

Note: Calibration is allowed only when the Item 1 temperature is within 50° F (10°C) of the set point.

There are three lower heating elements in each cook zone and three heating elements in the platen (if applicable). The calibrating screens allow calibration of each independent heating element. Calibrating verifies proper temperatures of heating elements.

Note: A calibrated pyrometer must be used for calibration.

Step 2

Place the pyrometer disc on the upper front heating element of the grill. Using the arrow keypads, enter the temperature shown on the pyrometer for the upper front heating element.

Note: The indicating lights should be lit when calibration adjustments are made.

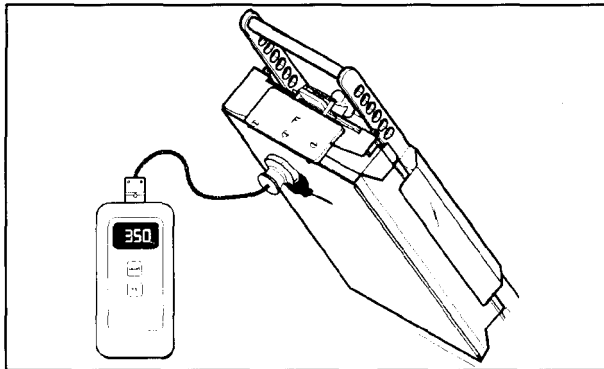


Figure 1.

Step3

Press MENU to display the calibration screen for the upper middle heating element. Place the pyrometer on the upper middle heating element. Using the arrow keypad, enter the temperature reflected on the pyrometer for the upper, middle heating element.

Note: Calibration is allowed only when the Item 1 temperature is within 50° F (10°C) of the set point.

Step 4

Repeat this procedure for the remaining upper, back, and lower elements. When the last zone has been calibrated, press MENU to return to the CALIBRAT screen.

Steps

Press the UP arrow to display the SCALE message.

Note: The CALIBRAT screen is the base maintenance screen. All other maintenance functions are accessible through the CALIBRAT screen.

Slept

Press MENU to display SCALE F.

Step 2

Press the UP arrow keypad to choose the Fahrenheit or the Celsius temperature scale:

SCALE F or C

Step 3

If Fahrenheit is the desired temperature scale, press the MENU keypad. If Celsius is desired, press the UP arrow.

Step 4

Press the MENU keypad to return to the SCALE message.

Step5

If desired, the names of specific products can be programmed to appear on the display instead of ITEM numbers. While at the SCALE message display, press the UP arrow to display the "NAMES" message.

NAMES

Step 6

While at the NAMES message display, press the MENU keypad and the message "NAME1" will appear on the display. This message indicates that the operator can program a specific product name to appear for the first item on the menu.

NAME1

Step 7

Press the MENU keypad again, and the message "ITM1" will appear on the display. The letter "I" will be flashing above the cursor.

ITM1

Steps

Using the UP and DOWN arrow keypads, enter the desired letter (A - Z) or number (0 - 9). Once the character letter is entered, press the MENU keypad to move the cursor to the next position. Up to four characters may be entered.

POM1



PORK

Step 9

After the last character has been entered, press the MENU keypad to return to the message "NAME1".

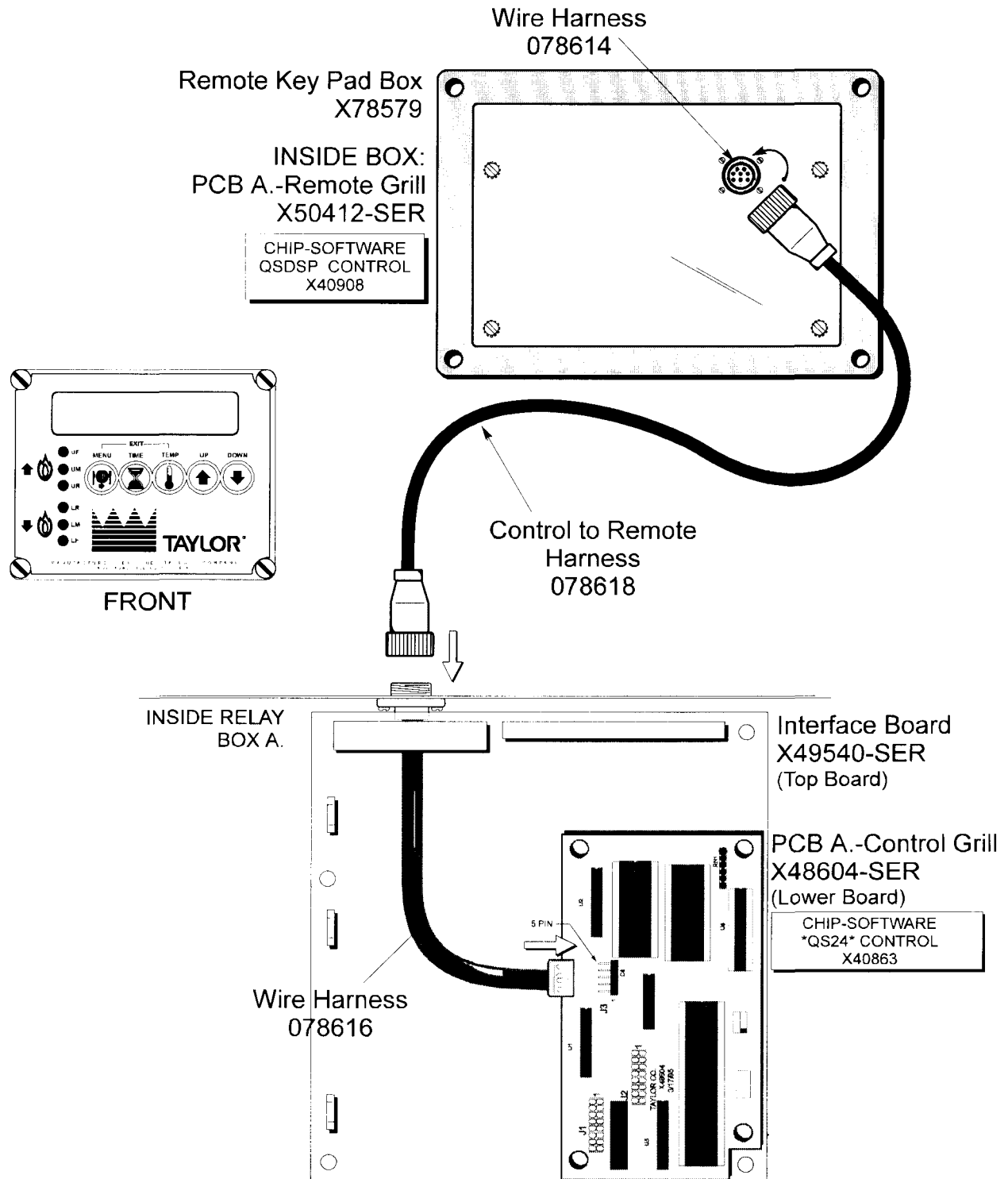
Step 10

Use the UP arrow keypad to display the NAME2.

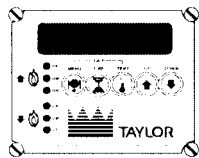
Repeat steps 6-9 until all item names have been entered.

Pressing the MENU and TEMP keypads at the same time will return the display to the item number or name last displayed on the screen.

QS Series Control

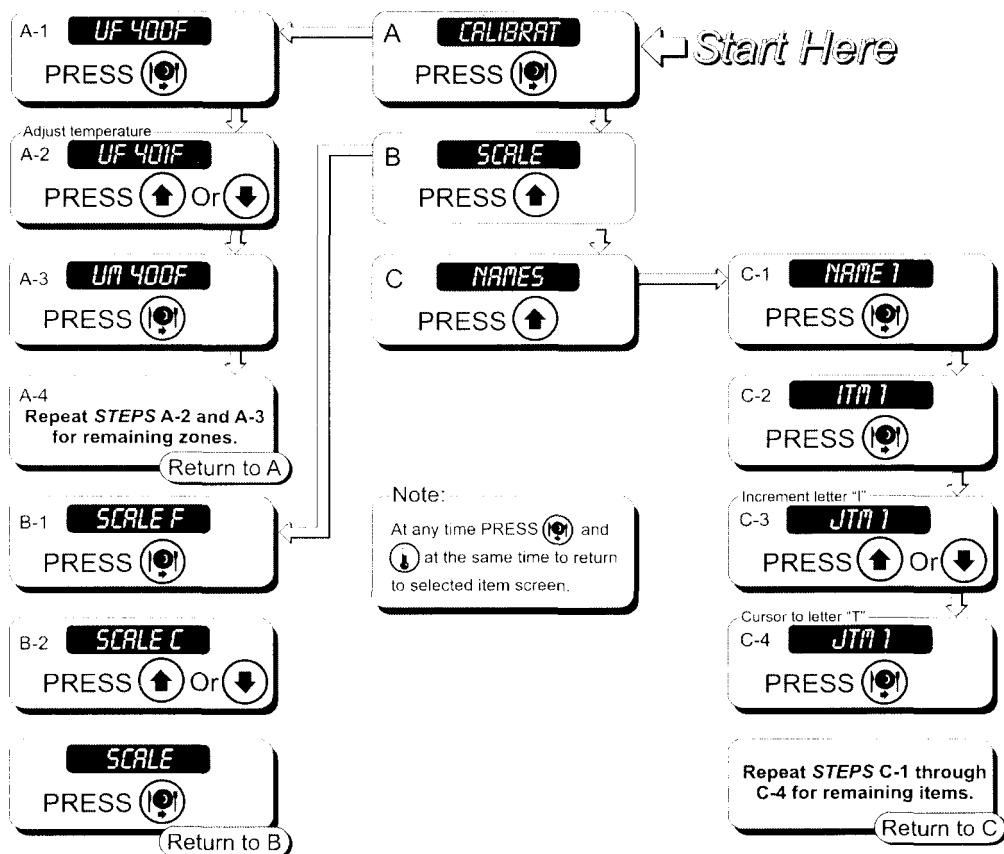


Maintenance Menu Flowchart



ENTER ACCESS CODE 5376

- PRESS and hold for approximately 5 seconds. **CODE 0000**
- PRESS to increment first digit to "5". **CODE 5000**
- PRESS to increment second digit to "3". **CODE 5300**
- PRESS to increment third digit to "7". **CODE 5370**
- PRESS to increment fourth digit to "6". **CODE 5376**



Gapping Procedures

The gapping procedure is necessary to level the upper cooking surface. The procedure should be performed during grill installation and any time that the cook surface appears uneven.

Step 1

The gapping adjustment needs to be performed while the grill is at operating temperature. Remove the platen shroud and release sheet.

Step 2

To allow adjustment of the gap pins, loosen the two set screws located on the side of the front and rear gap slide.

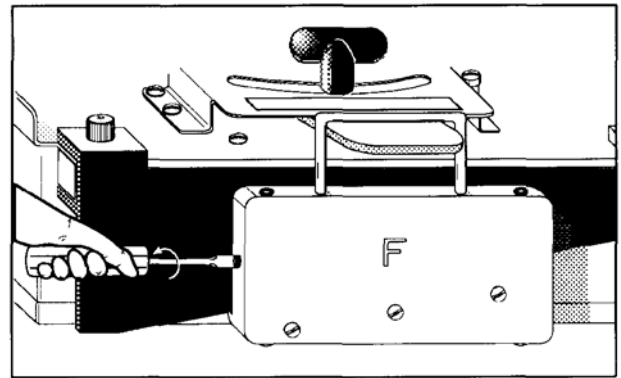


Figure 2.

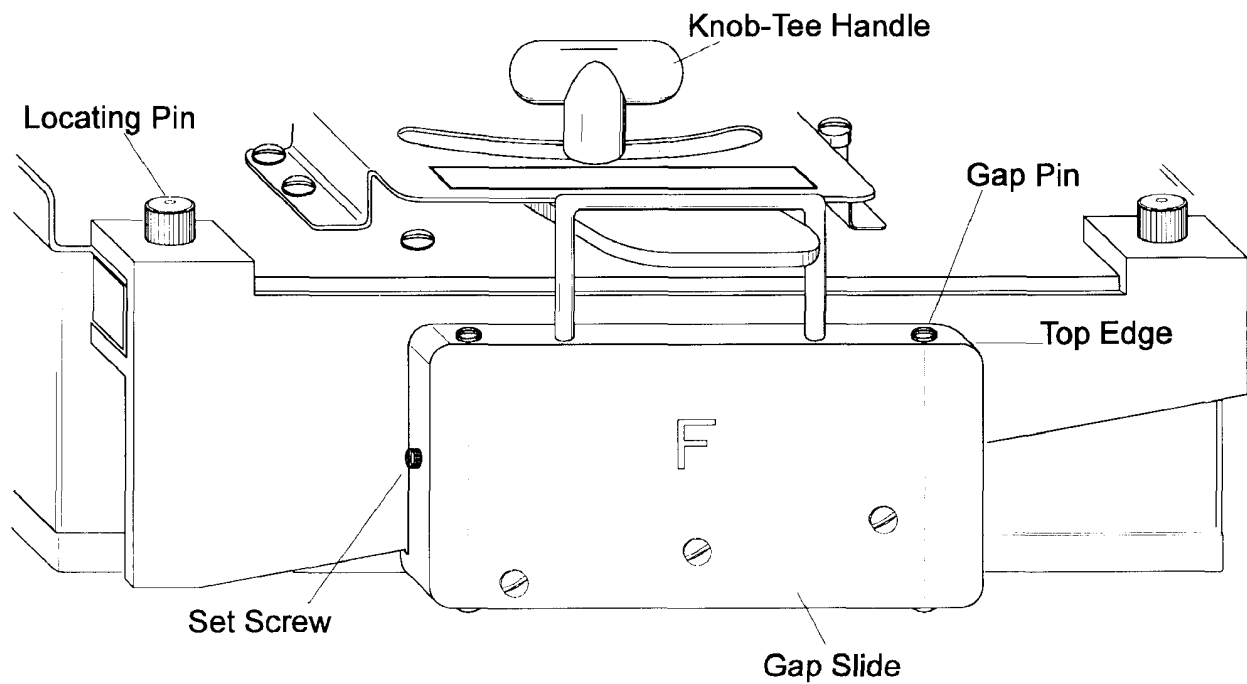


Figure 3.

Step3

Raise or lower both gap pins on the front gap slide until they are flush with the top edge of the gap slide. Repeat this step for the rear gap slide. Slide the gap slide to the right.

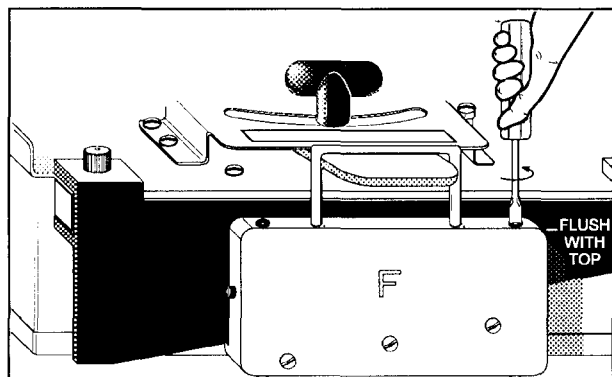


Figure 4.

Step 4

For each grill surface requiring adjustment, place 4 gap blocks on the grill surface, approximately 2" in from each corner. Slide the gap slide to the right.

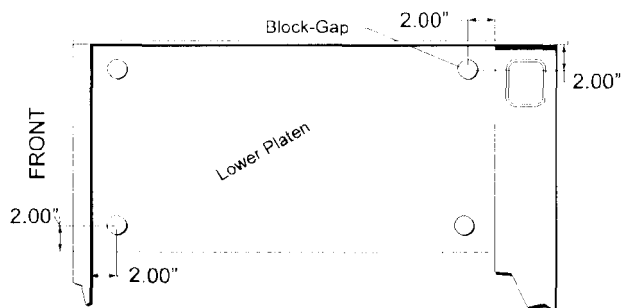


Figure 5.

Step5

Lower the platen assembly. Loosen and slowly move the T-handle to the left until the gap slide plates touch the grill surface, and tighten the T-handle.

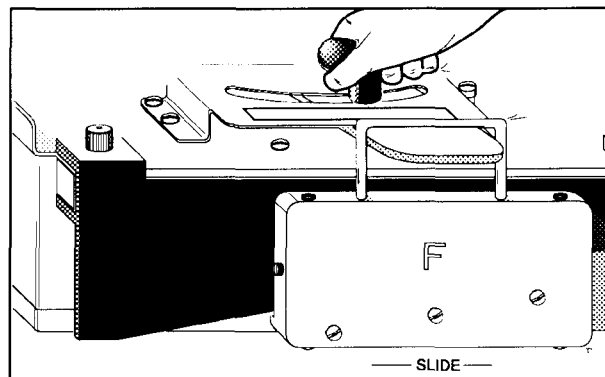


Figure 6.

Step6

Wearing proper protection, carefully attempt to raise the gap slide plate to evaluate which gap pin is in need of adjustment.

With the gap slide plate raised, slowly turn the gap pin needing adjustment until it makes contact with the grill surface. **Repeat these steps for both gap slide plates.**

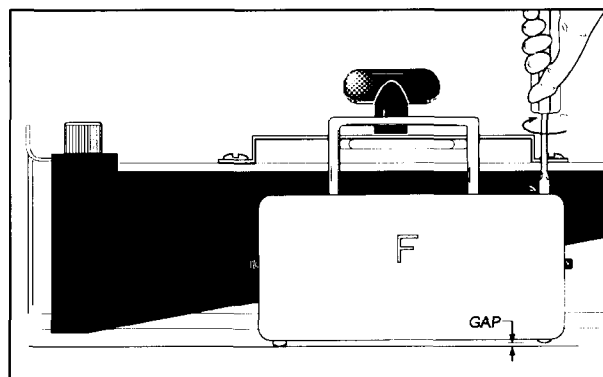


Figure 7.

Step 7

Raise the platen arm and remove the four gap blocks.

Step 8

Lower the platen arm into the COOK position.

Step 9

Wearing proper protection, attempt to rock the platen assembly. Apply pressure on the thumb screws at opposite corners to each other as shown in Figure 8.

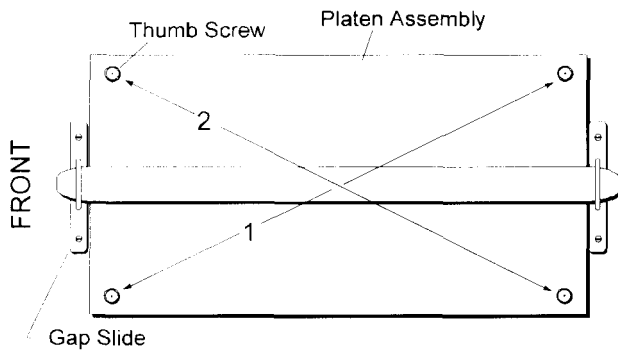


Figure 8.

Step 10

If the unit rocks, adjust the gap pins slightly across the uneven corners, as shown in Figure 9.

Note: If adjustment is needed, split the adjustment between the gaps in need.

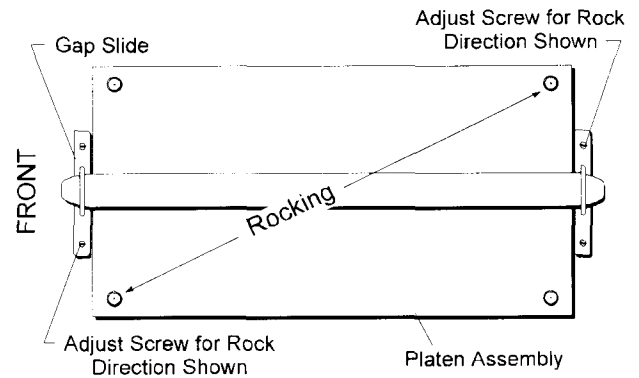


Figure 9.

Step 11

After adjusting, verify the unit for stability.

Step 12

If all adjustments on the platen are correct, and no rocking occurs, tighten the two screws located on the side of the front and rear gap slide plate to lock all adjustments from moving.

Mechanical-Electrical Checkout

Step 1

Check the tightness of all screws and terminals on electrical components.

Step 2

With the power switches off, record the voltage of all supply circuits at the circuit breakers. Record the voltage of all supply circuits at the terminal strip on the front of the grill. The volt readings should match.

Step 3

With the unit properly connected to the supply circuit, place one rocker (power) switch in the ON position and record the voltage reading at the terminal strip. Repeat this step for the second rocker (power) switch. The volt readings should continue to match. If the volt reading at the terminal strip drops significantly, the circuit supply is inefficient or the power cord is undersized or too long.

Note: To conserve energy and for the grill to heat up faster, have the upper platen in the COOK position.

Step 4

Start the grill. When operating temperatures have been reached, lower each upper platen into the COOK position. The control will display "ITEM1".

Step 5

Verify cook timers (if active).

Step 6

Inspect all mechanical fasteners on the lift mechanism. Make sure there are no loose nuts or bolts. Secure the back panels and the grease plates.

Step 7

Calibrate temperatures according to instructions on page 9.

Step 8

Verify gap adjustments according to instructions on page 13.

Step 9

Secure all panels and note the condition of the machine's exterior.

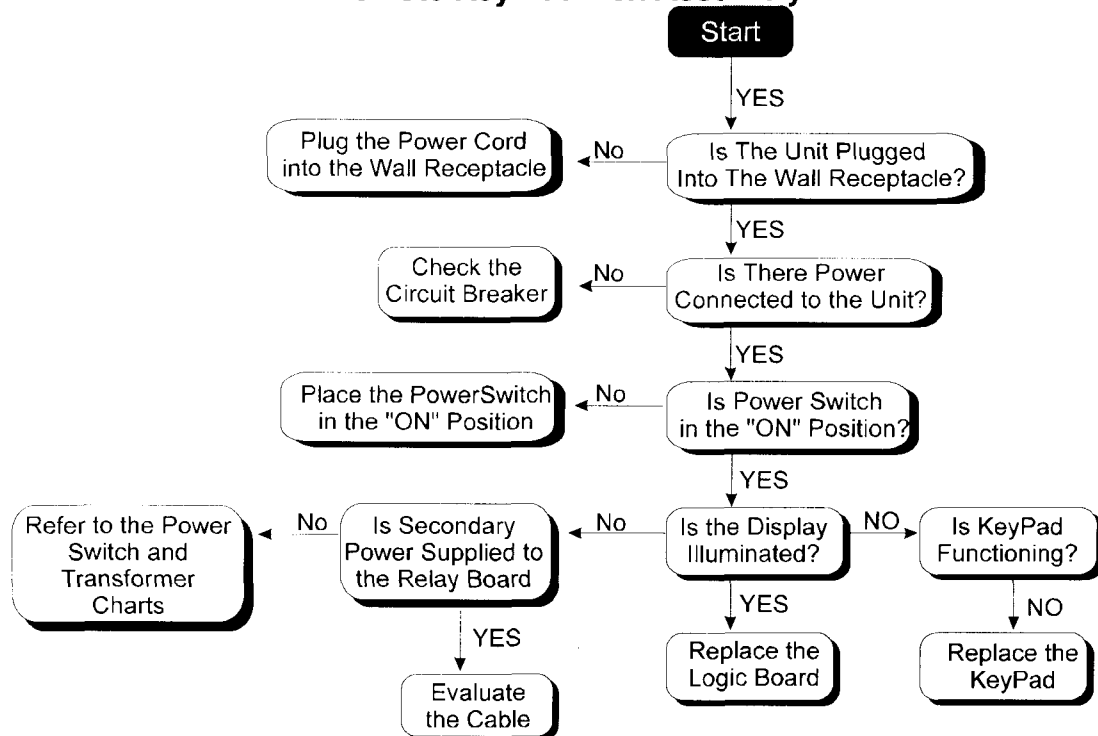
General Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	REMEDY
1. The grill will not heat.	<ul style="list-style-type: none"> a. The power cord is not connected. b. The circuit breaker is tripped. c. The power switch is in the "OFF" position. d. The power switch is faulty. e. The relay board is faulty. 	<ul style="list-style-type: none"> a. Check the power connection. b. Reset the circuit breaker. c. Place the power switch in the "ON" position. d. Replace the power switch. e. Replace the relay board.
2. One heater will not heat. (Indicator light is not lit. The display is flashing the message "TOO COOL".)	<ul style="list-style-type: none"> a. The control is not set correctly. b. The unit displays a fault. c. The relay board is faulty. 	<ul style="list-style-type: none"> a. Check temperature setting. b. Clear the fault. If action is ineffective, evaluate the thermocouple connections and the relay board. c. Replace the relay board.
3. One heater will not heat. (Indicator light is lit. The display is flashing the message "TOO COOL".)	<ul style="list-style-type: none"> a. The heater is faulty. b. The thermocouple is faulty. c. The thermal overload is faulty. d. The relay board is faulty. e. The unit displays a fault. 	<ul style="list-style-type: none"> a. Replace the heater. b. Replace the thermocouple. c. Replace the overload. d. Replace the relay board. e. Clear the fault. If action is ineffective, evaluate the thermocouple connections and the relay board.
4. One heater is overheating. (The display is flashing the message "TOO HOT".)	<ul style="list-style-type: none"> a. The thermocouple is faulty. b. The relay board is faulty. c. The unit displays a fault. 	<ul style="list-style-type: none"> a. Replace the thermocouple. b. Replace the relay board. c. Clear the fault. If action is ineffective, evaluate the thermocouple connections and the relay board.
5. The upper platen will not stay in the raised position.	<ul style="list-style-type: none"> a. Defective gas filled cylinder(s). 	<ul style="list-style-type: none"> a. Replace the cylinder.

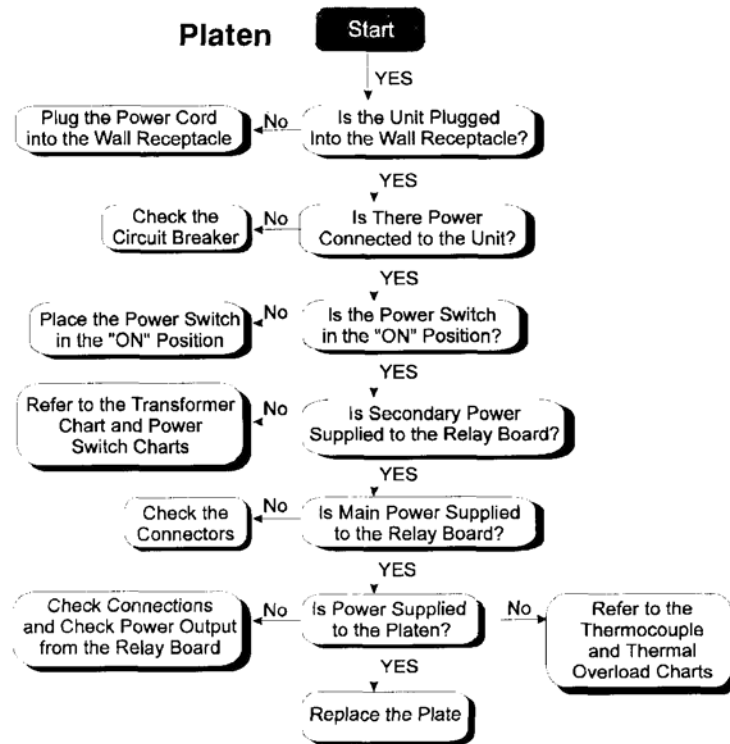
PROBLEM	PROBABLE CAUSE	REMEDY
6. The product is under-cooked, overcooked, or cooking unevenly.	<ul style="list-style-type: none"> a. The release material sheet is worn. b. The cooking time is incorrect. c. The temperature setting is incorrect. d. The gap setting is incorrect. e. The heater is not heating. f. The upper platen surface has carbon build-up. g. The incorrect item is selected. h. The platen is not level. 	<ul style="list-style-type: none"> a. Replace the release material sheet. b. Adjust the cook time accordingly. c. Adjust the temperature setting. d. Adjust the gap. e. Refer to Problem #2. f. Closing procedures must be followed to remove carbon build-up. g. Select the proper item. h. Refer to the Gapping Procedures on page 13.
7. The control is displaying a fault.	<ul style="list-style-type: none"> a. Refer to the "fault screens", page 8. 	<ul style="list-style-type: none"> a. Clear the fault. If action is ineffective, evaluate the thermocouple connections and the relay board.

Troubleshooting Flow Charts

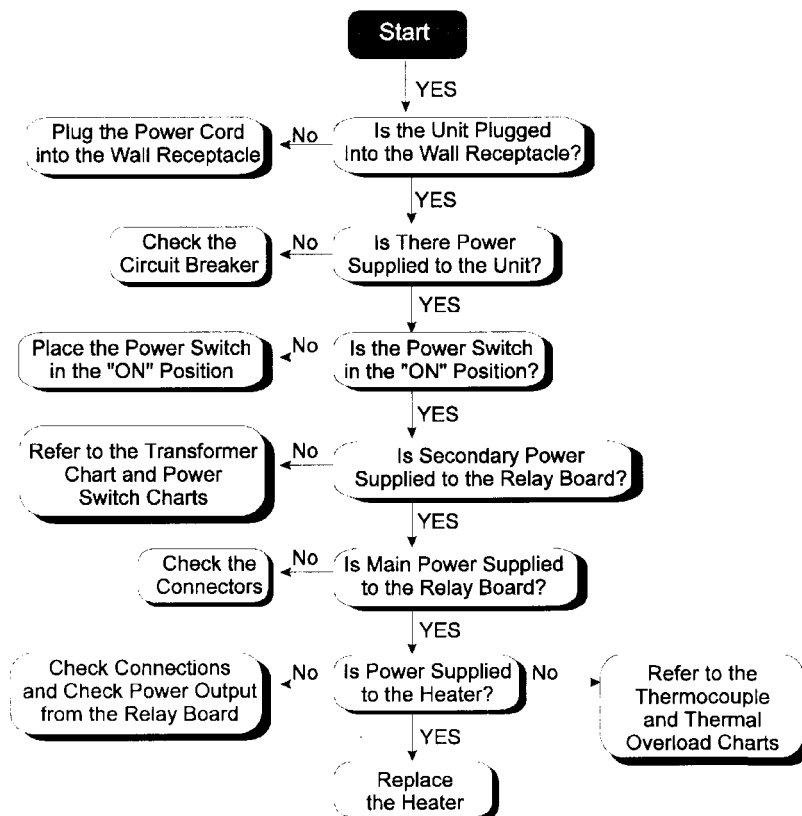
Remote Key Pad Box Assembly



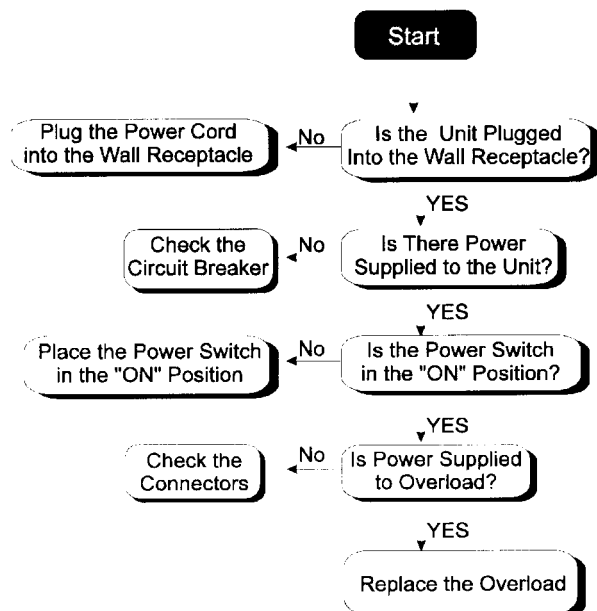
Platen



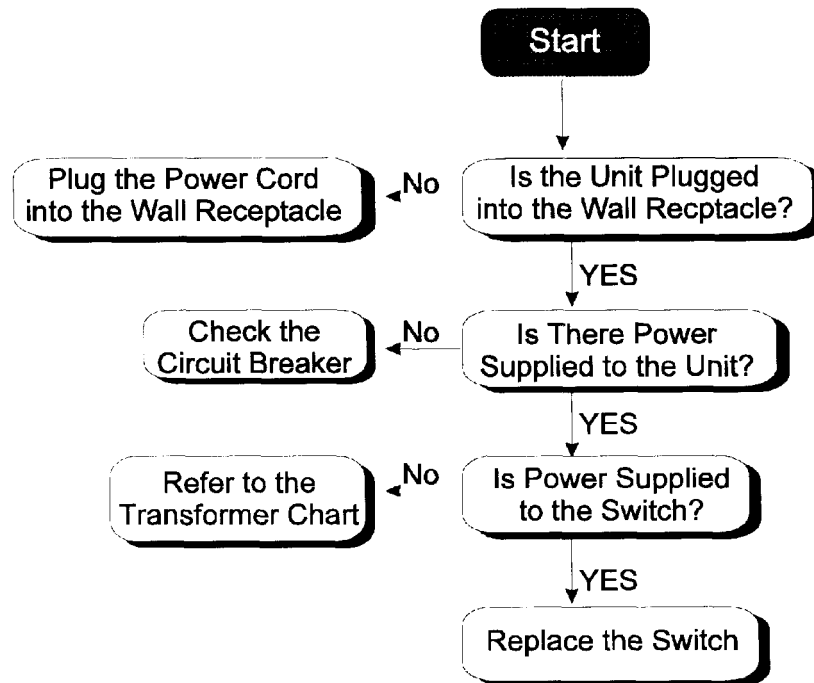
Lower Heater



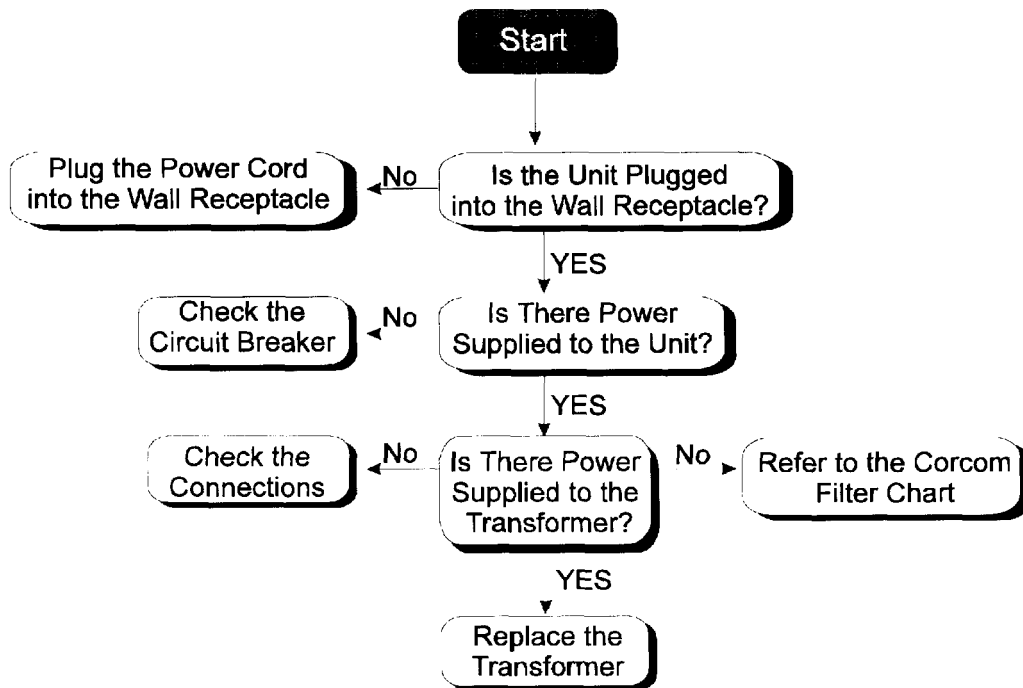
Thermal Overload



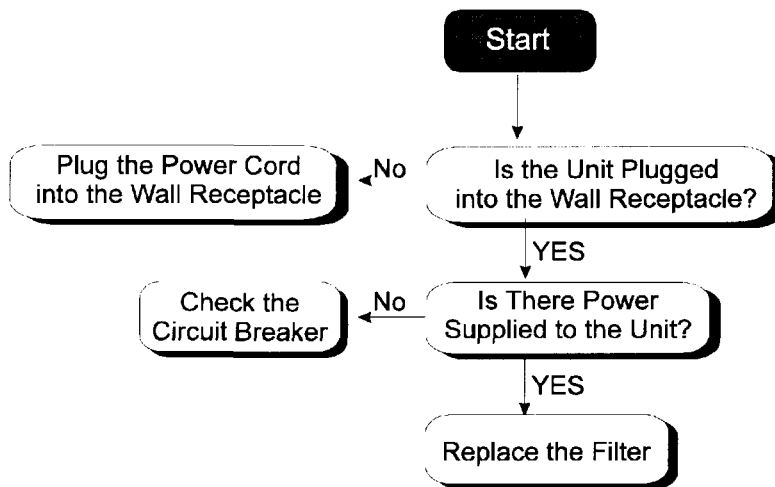
Rocker Switch



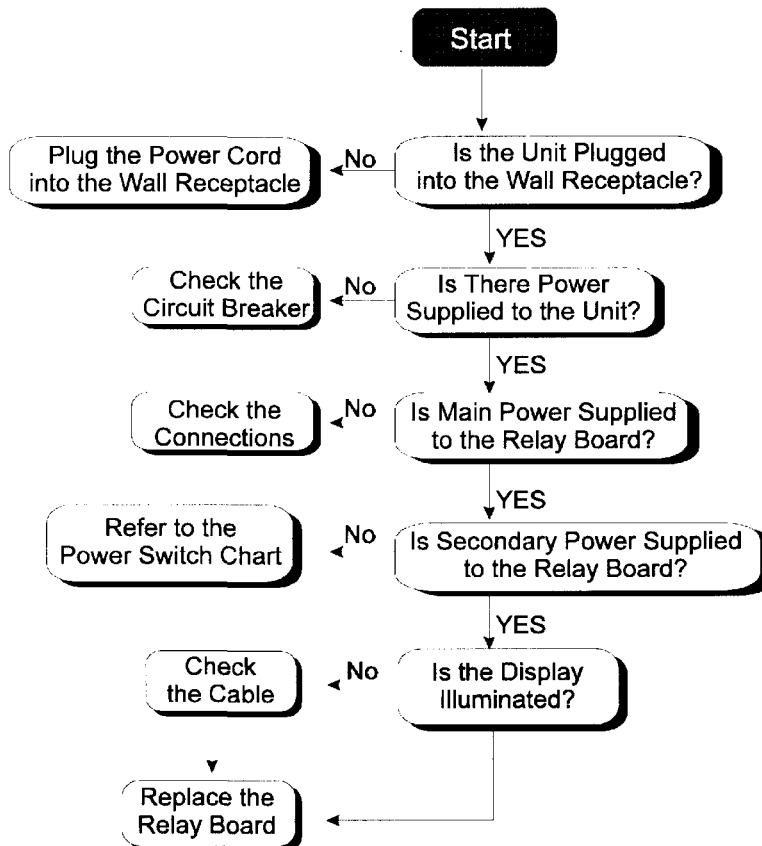
Transformer



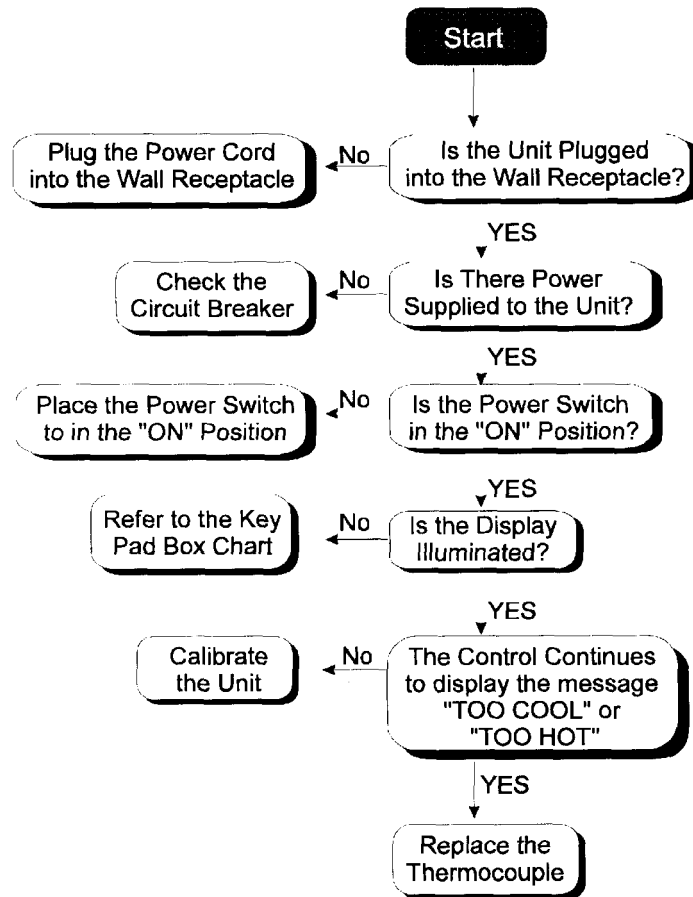
Corcom Filter



Relay Board



Thermocouple



Meat Quality Troubleshooting

PROBLEM	CAUSE	REMEDY
1. Under-cooked product.	<ul style="list-style-type: none">a. Freezer burn.b. Worn release material.c. Improper cook times.d. Incorrect gap setting.e. Improper cook temperature.	<ul style="list-style-type: none">a. Use fresh product.b. Reverse the release material daily, and change material when worn.c. Set timer according to instructions on page 7.d. Set gaps according to instructions on page 13. Choose the proper gap setting.e. Program temperatures according to instructions on page 7.
2. Overcooked product.	<ul style="list-style-type: none">a. Incorrect cook times.b. Improper product removal.c. Incorrect gap setting.d. Improper cook temperature.	<ul style="list-style-type: none">a. Program cook times according to instructions on page 7.b. Remove product according to instructions in the Operator's Manual.c. Set gaps according to instructions on page 13. Choose the proper gap setting.d. Program temperatures according to instructions on page 7.
3. Improper sear.	<ul style="list-style-type: none">a. Worn release material.b. Incorrect gap setting.	<ul style="list-style-type: none">a. Rotate release material daily, and change material when worn.b. Set gaps according to instructions on page 13. Choose the proper gap setting.

Warranty Explanation

Parts

Class 103 Parts:

The warranty for new equipment parts is one year, with a replacement parts warranty of 3 months.

Class 000 Parts:

Wear Items - no warranty.

Class 212 Parts:

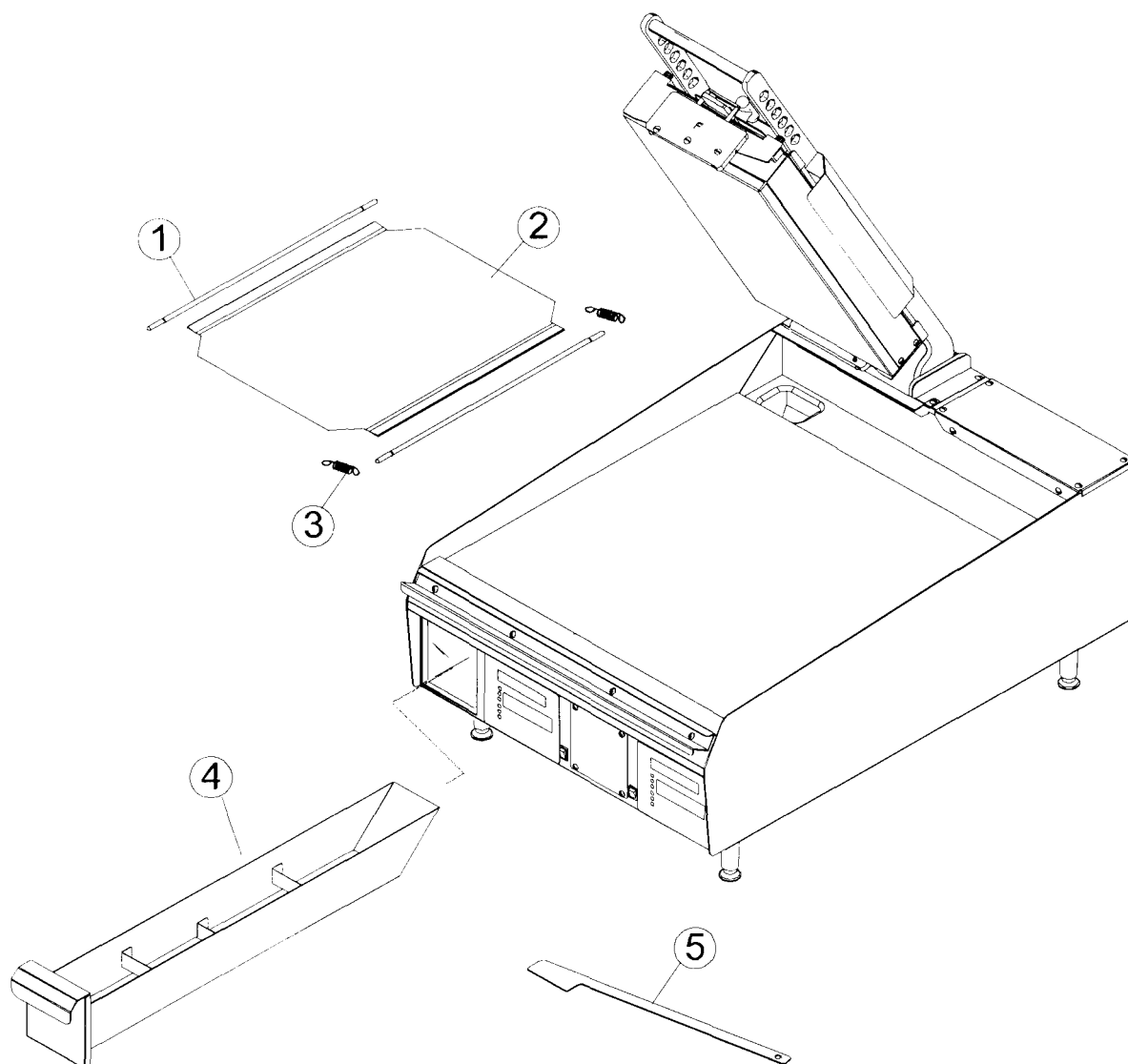
The warranty for new equipment parts is two years, with a replacement parts warranty of 12 months.

Labor

The Taylor warranty is valid only if required service work is performed by an authorized Taylor technician.

For more details, see the warranty/check-out card.

QS Series Operator Parts Exploded View



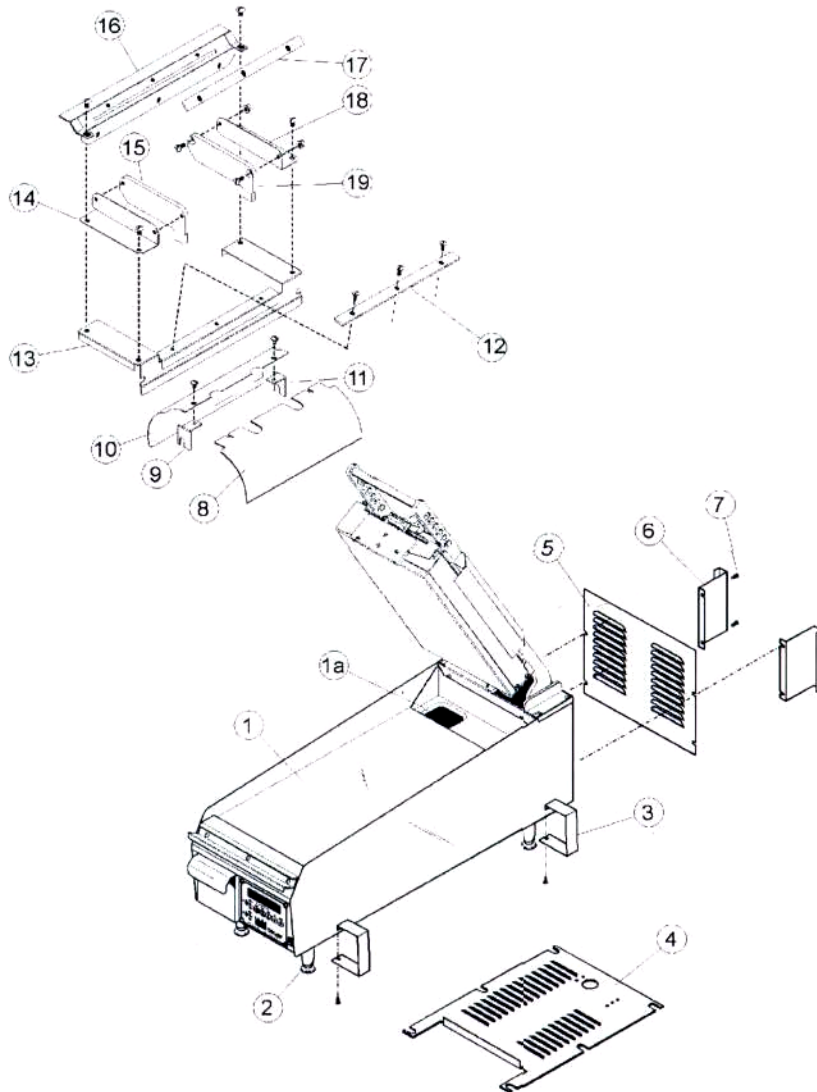
Item	Description	Part No.
1	Bar-Release Sheet	078806
2	Sheet-Seamed Release	078804
3	Spring- .375 OD x .037 x 1.50	078805

Item	Description	Part No.
4	Tray A.-Grease	X78428**
5	Scraper-Trough	078628
*6	Scraper-Wiper	075887

* Not shown.

**Optional: Kit A.-Grease Tray (X79217) equipped with a drain.

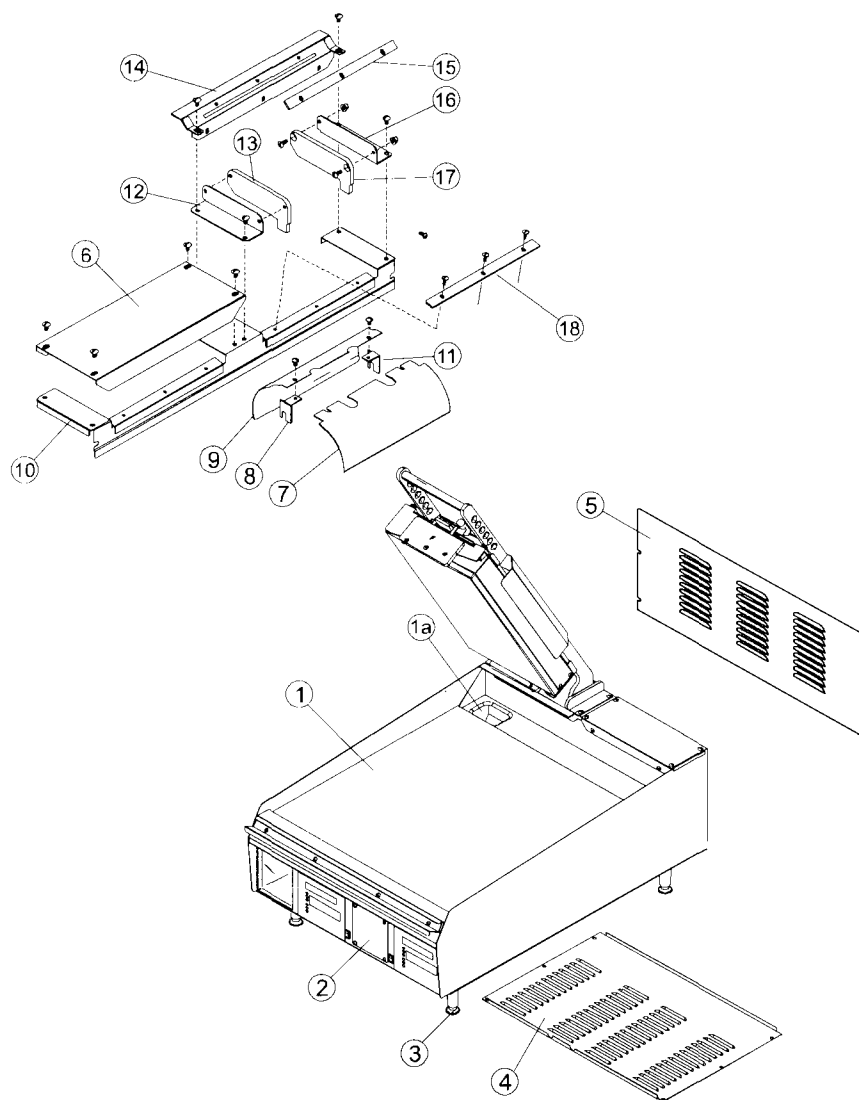
QS12 Lower Grill Assembly X79255-



Item	Description	Part No.
1	Grill A.-Lower	X79255-
1a	Chute A.-Grease	X78419
2	Leg-4"-3/8-16 Stud	036397
3	Standoff-Front (4)	079289
4	Cover A.-Bottom	X79527
5	Panel-Rear (2)	079280
6	Standoff-Rear	079288
7	Screw-10-32 x 3/8 Truss Head	024298
8	Shield-Grease Rear	079434
9	Bracket A.-Shield Right	X79431

Item	Description	Part No.
10	Shield-Grease Front	079433
11	Bracket A.-Shield Left	X79429
12	Wiper-Rear	079440
13	Cover A.-Rear	X79444
14	Bracket-Mounting Side Right	079436
15	Wiper-Side Right	079438
16	Guard A.-Front	X79426
17	Wiper-Front	079439
18	Bracket-Mounting Side Left	079435
19	Wiper-Side Left	079437

QS24 Lower Grill Assembly X78755-

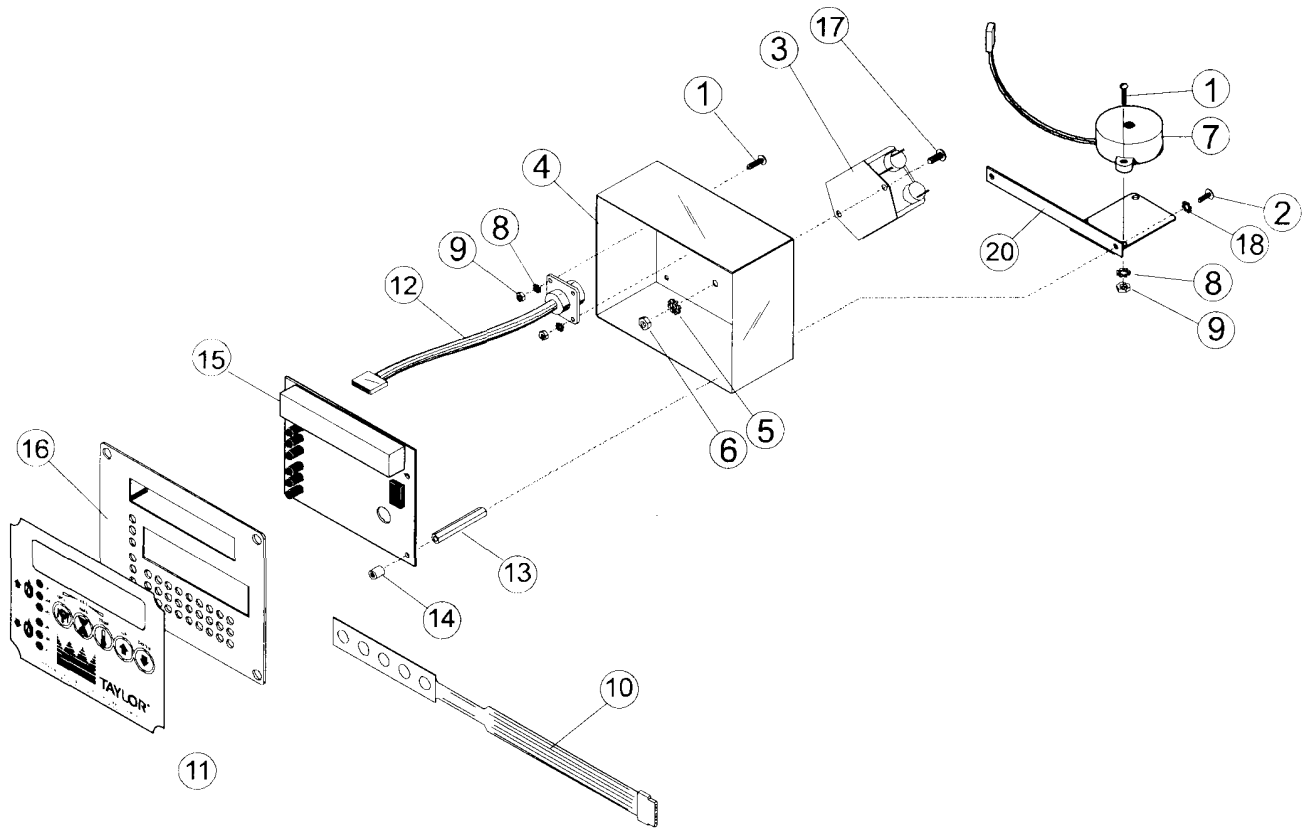


Item	Description	Part No.
1	Grill Assembly-Lower	X78755-
1a	Chute Assembly-Grease	X78419
2	Cover-Access Line Voltage	078511
3	Leg-4"-3/8-16Stud	036397
4	Cover-Bottom	078535
5	Panel-Rear	079044
6	Cover-Linkage	079441
7	Shield-Grease Rear	079434
8	Bracket A.-Shield Right	X79431
9	Shield-Grease Front	079433

Item	Description	Part No.
10	Cover A.-Rear	X79423
11	Bracket A.-Shield Left	X79429
12	Bracket-Mounting Side Right	079436
13	Wiper-Side Right	079438
14	Guard A.-Front	X79426
15	Wiper-Front	079439
16	Bracket-Mounting Side Left	079435
17	Wiper-Side Left	079437
18	Wiper-Rear	079440

Box A.-Remote Key Pad (X78579)

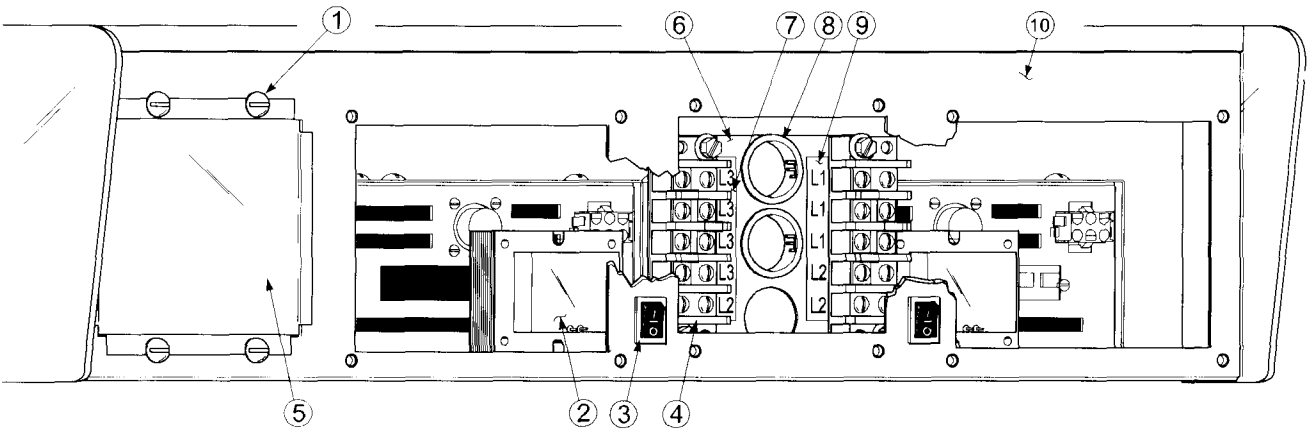
QS12 & QS24



Item	Description	Part No.
1	Screw-4-40 x 1/2 RHM Steel	030427
2	Screw-8-32 x 3/8 Bin Hd Slot	002201
3	Filter-Corcom 2VR1	032567
4	Cover-Control Remote	078572
5	Washer-#8 Shakeproof-Ext.	000964
6	Nut-8-32 Hex	000969
7	Beeper With Wire Harness	078617
8	Washer-#4 Shakeproof SS	043075
9	Nut-4-40 Hex	038623

Item	Description	Part No.
10	Switch-Membrane	044520
11	Decal-Key Pad (Green)	079109
	Decal-Key Pad (Red)	078612
12	Harness-Wire Remote	078614
13	Standoff-Nylon 6-32 x 1-3/4 L	078913
14	Standoff-6-32x5/16	078499-005
15	PCB A.-Remote Grill	X50412-SER
16	Pad A.-Key	X78573

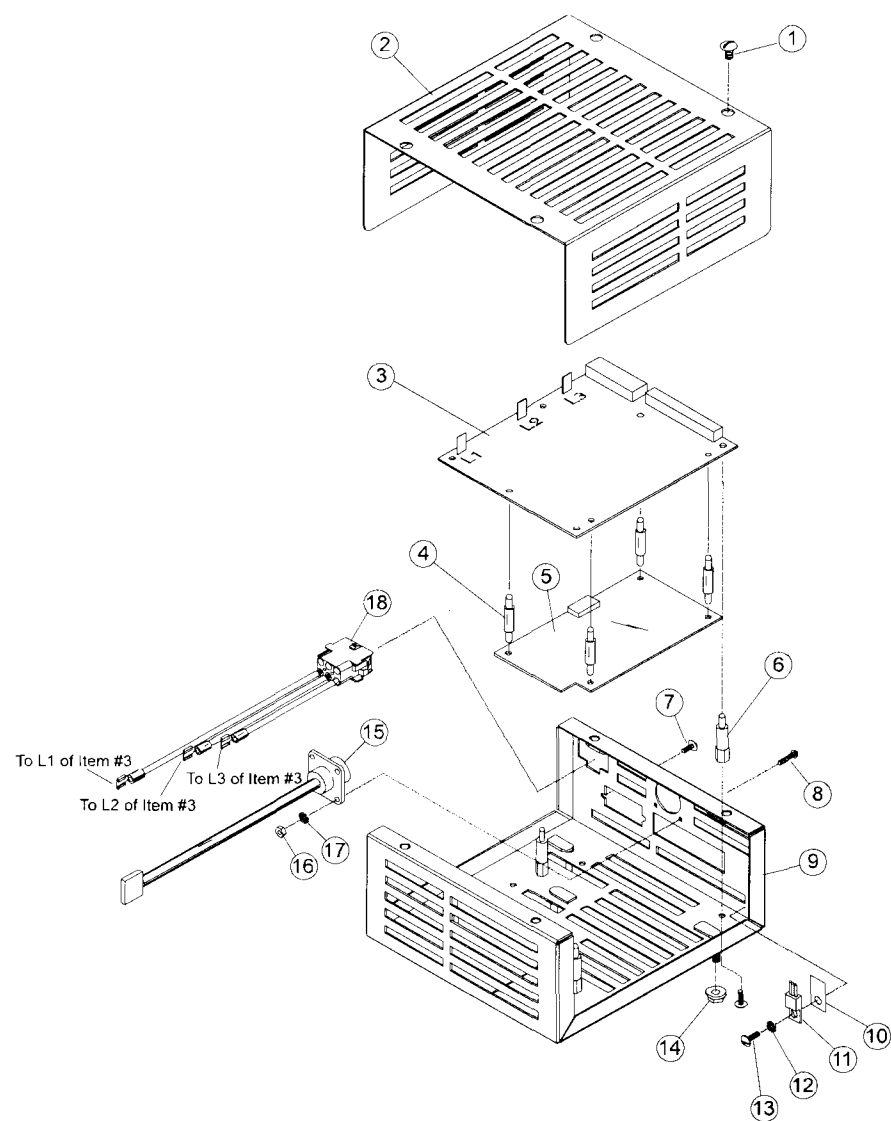
Front of Lower Grill Assembly



Item	Description	Part No.
1	Screw-8-32 x 1/4 NP Slot Pan HD	078525
2	Transformer-Cont.-40VA 120/200	045754
3	Switch-Rocker SPST Off-On (Power)	078418
4	Block-Terminal 5P	079045
5	Partition A.-Grease Tray	X78402

Item	Description	Part No.
6	Plate-Terminal Block	078754
7	Decal-Terminal Block (Left)	079046-
8	Bushing-Snap 1-5/8 ID x 2 OD	043637
9	Decal-Terminal Block (Right)	079046-
10	Panel A.-Control (QS24)	X78405
	Panel A.-Control (QS12)	X79265

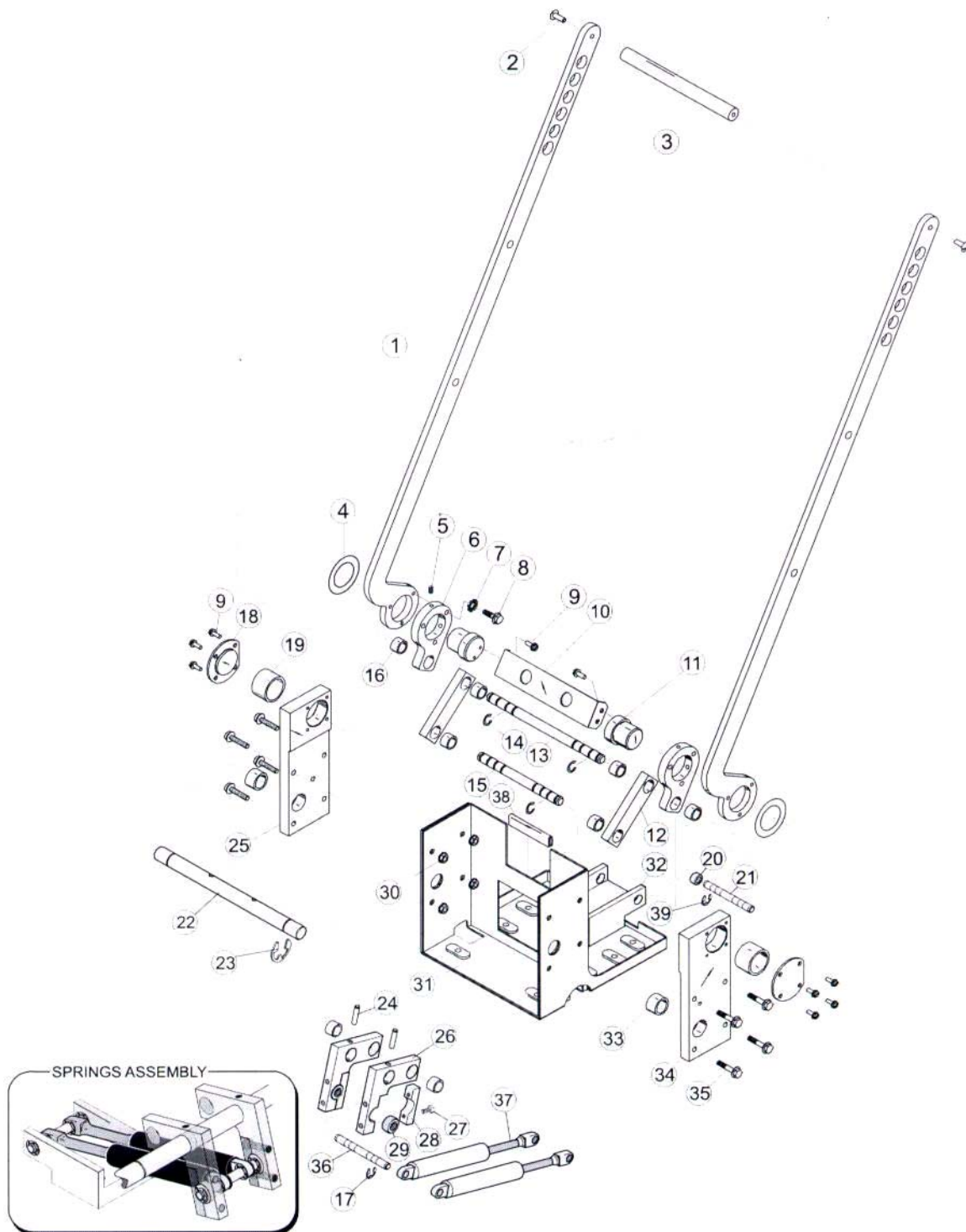
Box A.-Relay (X78757)



Item	Description	Part No.
1	Screw-10-32 x 3/8 Truss Hd SS	024298
2	Cover-Control Box	078569
3	PCB A.-Interface Grill	X49540-SER
4	Standoff-Nylon 5.8 L Snap	040280-011
5	PCB A.-Control Grill (Relay)	X48604-SER
6	Standoff-Nylon #6-32 x 1 Snap	078635
7	Screw-M2.5 x 4.5 mm Slotted	078631
8	Screw-4-40 x 1/2 RHM Steel	030427
9	Box A.-Control	X78570

Item	Description	Part No.
10	Insulator-Htsnk To-200 .147 Dia	040372-001
11	IC-Voltage Regulator 12V	040172-951
12	Washer-#6 Shakeproof	024541
13	Screw-6-32 x 3/8 Bin Hd Slot	002201
14	Nut-10-32 MF Lock	020983
15	Harness-Wire Relay	078616
16	Nut-4-40 Hex Plated	038623
17	Washer-#4 Shakeproof SS	043075
18	Connector-Mate Lok 6 Cir-Skt	029248

Pivot A.-Platen Complete (X78758)

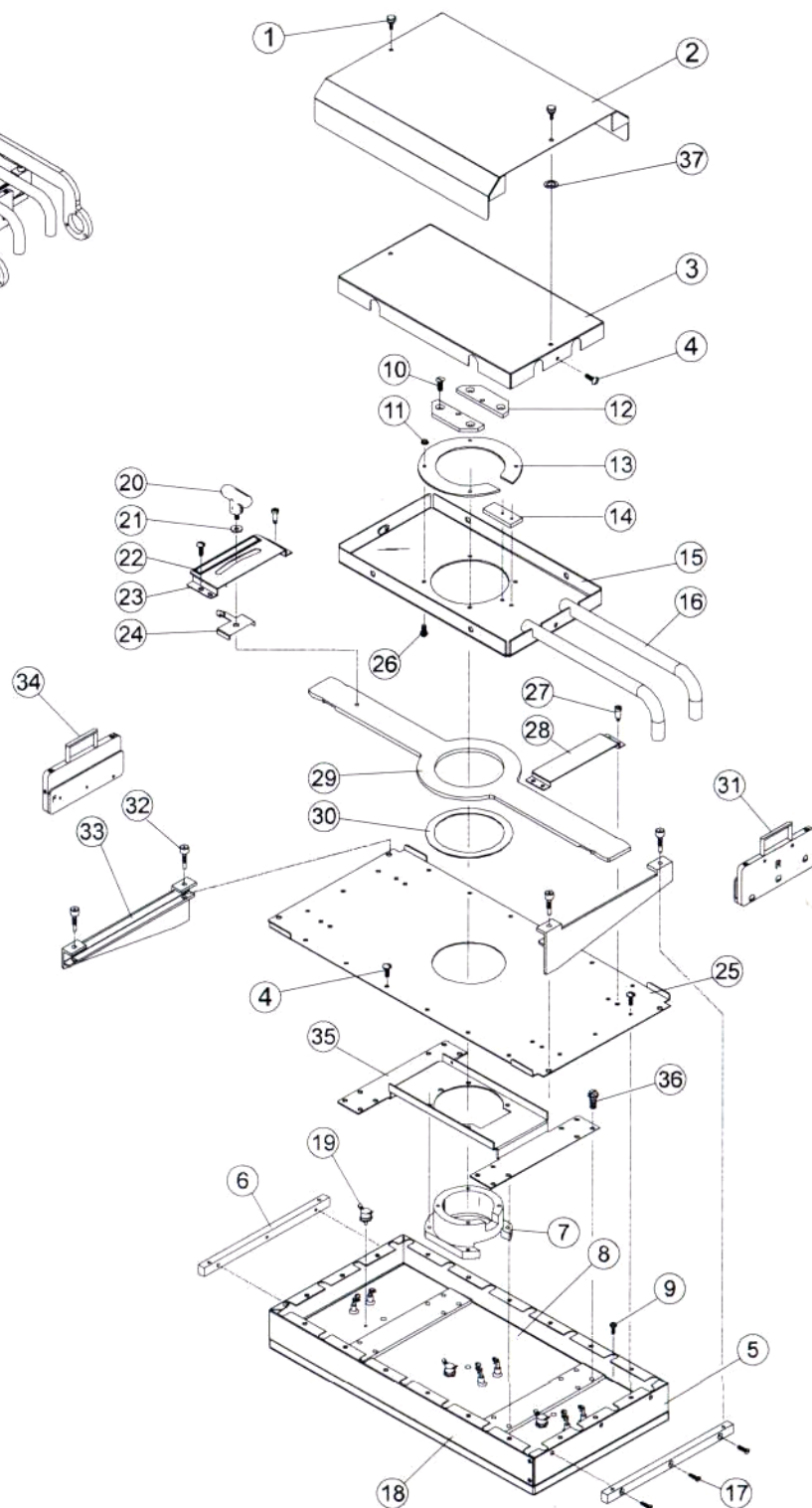
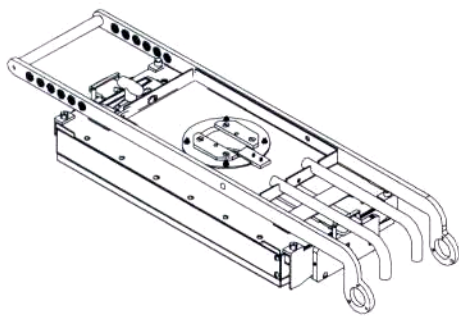


Pivot Assembly-Platen - Parts ID List

Item	Description	Part No.
1	Arm-Platen	078520
2	Screw-1/4-20x3/4 SS Truss Hd	078521
3	Handle-Platen Lift	078592
4	Spacer-1-1/2 ID x 2-1/80Dx.005	078524
5	Screw-1/4-20 x 1/4 Alien Set	001801
6	Pivot-Platen Arm	078556
7	Washer-1/4 Shakeproof External	000656
8	Screw-1/4-20x3/4 Hex Hd SS	029823
9	Screw-10-32 x 1/2 MF Hex Cap	020982
10	Bracket-Wire Tube	078538
11	Bearing-Platen Arm Pivot	078541
12	Linkage-Pivot Upper	078760
13	Rod-Platen Linkage Upper	078550
14	E-Ring 1/2	024908
15	Rod-Platen Linkage Mid	078549
16	Bearing-Open End Needle	078522
17	E-Ring 3/8	038958
18	Cap-Bearing Platen Arm	078548
19	Bearing-Open End Needle	078523

Item	Description	Part No.
20	Bearing-Cylinder Mount	079214
21	Rod-Cylinder Mounting	079195
22	Rod-Linkage 3/4" Diameter	079216
23	E-Ring 3/4	077046
24	Pin-Linkage Arm	078664
25	Plate-Plated Linkage Pivot R	078559
26	Arm-Platen Linkage	079192
27	Screw-1/4 x 20 x 1/2 MF Hex	091400
28	Retainer-Bearing	079191
29	Bearing-Linkage Arm	079213
30	Nut-1/4-20 MF Lock	017523
31	Pivot A.-Platen	X78759
32	Mount-Cylinder Lift	078536
33	Bearing-Open End Needle	078652
34	Plate-Plated Linkage Pivot L	078560
35	Screw-1/4-20 x 1-1/4 MF Hex Cap	024351
36	Rod-Platen Linkage Mid	079194
37	Spring-Gas	079215
38	Bead-Trimlock Edging	029885-325

Upper Platen Assembly (X78794-)

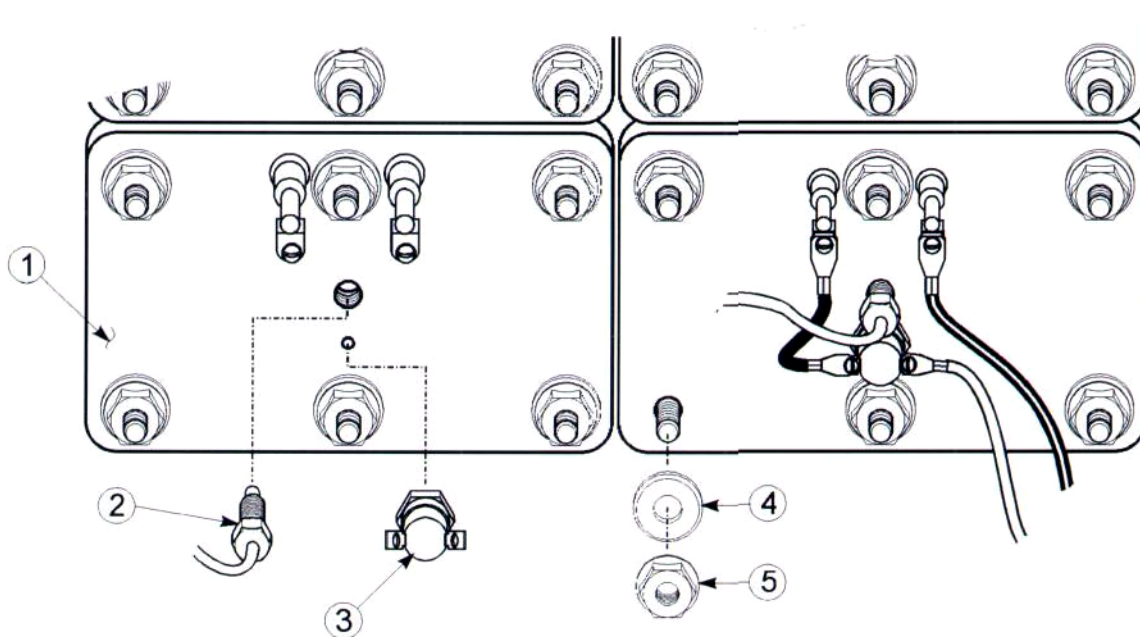


Upper Platen Assembly Parts ID List

Item	Description	Part No.
1	Screw-10-32 x 1/2 Thumb SS	078651
2	Shroud-Top Platen	078800
3	Cover A.-Platen	X78798
4	Screw-10-32 x 3/8 Truss HD SS	024298
5	Shroud A.-Platen Rear	X78772
6	Bar-Gap Adj. Slide Mounting	078783
7	Hub-Pivot Platen	078512
8	Platen-220 V, 4200 W	078778-
9	Screw-1/4-20 x 5/8 MF Hex Cap	017522
10	Screw-1/4-20x1/2 Flat HD	078526
11	Nut-10-32 MF Lock	020983
12	Retainer-Platen	078562
13	Bushing-Platen 4.015 ID Flat	078781
14	Block-Anti Rotation	078515
15	Brace A.-Platen Arms	X79071
16	Tube-Wire	078493
17	Screw-10-32x3/4 Slot	028641
18	Shroud A.-Platen Side	X78770
19	Thermostat-401 °F to 450°F	078410

Item	Description	Part No.
20	Knob-Tee Handle	078640
21	Washer-11/32 ID x 11/16 OD.108	078638
22	Label-Product	078672
23	Strap-Gap Adj.	078636
24	Pointer-Gap Adj.	078637
25	Cover A.-Platen	X78776
26	Screw-10-32 x 1/2 MF Hex Cap	020982
27	Screw-Shoulder 10-32 x 3/4 L	078860
28	Strap-Gap Bar	078583
29	Bar-Adjusting Gap	078779
30	Washer-Teflon 4.032 ID x 5 OD	078555
31	Slide A.-Gap Rear	X78864-R
32	Pin-Locating 5/16-18	078544
33	Retainer-Gap Slide	078792
34	Slide A.-Gap Front	X78864-F
35	Support-Platen	078780
36	Screw-10-32 x 3/8 Taptite Hex	039381
37	Washer-10-32 Split SS	079128

Heater Elements - Lower Grill



Item	Description	Part No.
1*	Heater-Cast	078409-
2	Harness-T/C Lower	078643
3	Thermostat 401 F to 450 F	078410
4	Washer	075716
5	Nut-5/16-18 MF Lock	017327

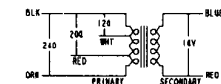
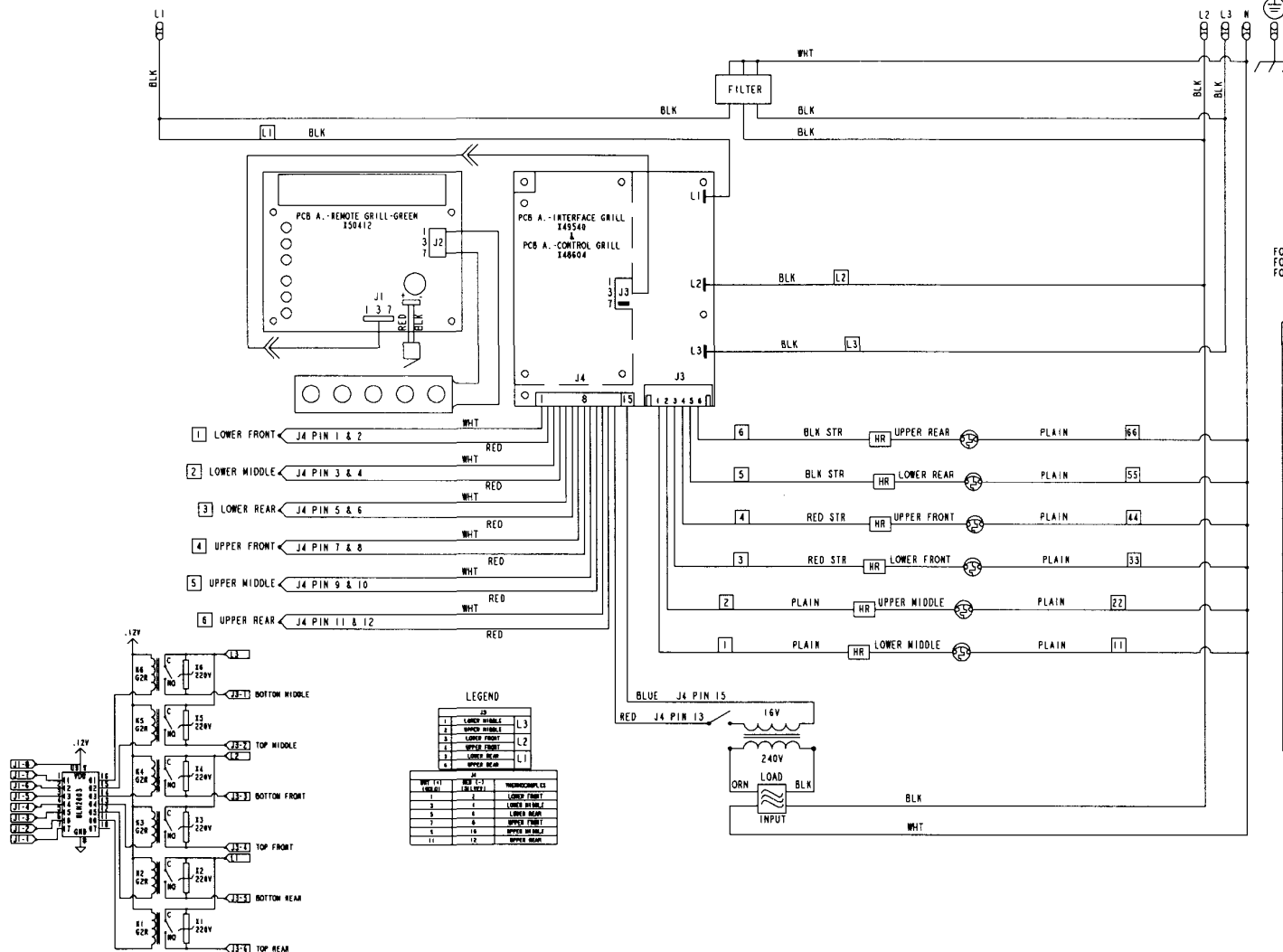
*Specify Electrics

DESCRIPTION	PART NUMBER	QS12 QTY.	QS24 QTY.	WARR. CLASS	REMARKS
BAR-RELEASE SHEET *QS24*	078806	2	2	103	
BEARING-LINKAGE ARM *QS24*	079213	4	4	103	
BEARING-CYL MOUNT *QS24*	079214	4	4	103	
BLOCK-GAGE PLATEN KIT	078095	4	4	103	
BLOCK-TERMINAL-5P SCREW	079045		1	103	Left Side
BLOCK-TERMINAL-5P SCREW	079045-23R		1	103	Right Side
BLOCK-TERMINAL-6P SCREW	076943	1		103	
BOXA.-RELAY*QS24*	X78757	1	2	212	
CONNECTOR-MATE LOK 6 CIR-SKT	029248	1	2	103	
+SOCKET-.084 OD/14-20 AWG-STRIP	021625	3	6	103	
HARNESS-WIRE RELAY BOX *QS24*	078616	1	2	103	INTERFACE TO KEY PAD BOX
PCB A.- CONTROL GRILL	X48604-SER	1	2	212	
CHIP-SOFTWARE *QS24* CONTROL	X40863	1	2	103	
PCB A.-INTERFACE GRILL	X49540-SER	1	2	212	
BOX A.-REMOTE KEY PAD *QS24*	X78579	1	2	212	
BEEPER-WITH WIRE HARNESS *QS	078617	1	2	103	
DECAL-KEY PAD *QS24*	079109	1	2	000	
FILTER-CORCOM 2VR1	032567	1	2	103	
HARNESS-WIRE REMOTE *QS24*	078614	1	2	103	
PAD A.-KEY REMOTE *QS24*	X78573	1	2	103	
PCB A.-REMOTE GRILL	X50412-SER	1	2	212	J6041233/UP
PCB A.-REMOTE GRILL					J6041232/PRIOR MUST UPDATE WITH X50412-SER PCB. ASSEMBLY AND 079109 DECAL
CHIP-SOFTWARE QSDSP CONTROL	X40908	2	2	103	
SWITCH-MEMBRANE-5 POSITION-8"L	044520	2	2	103	
BRACKET-FRONT TRAY *QS12*	079272	1		103	
BRACKET-FRONT TRAY *QS24*	078527		1	103	
CONNECTOR-MATE LOK 6 CIR-PIN	028594	2	2	103	
+PIN-MALE .084"DIA-MATE-N-LOK	021624	6	6	103	
CORD A.-POWER	X79291	1		103	
COVER A.-PLATEN *QS24*	X78798	1	1	103	

DESCRIPTION	PART NUMBER	QS12 QTY.	QS24 QTY.	WARR. CLASS	REMARKS
COVER A.-REAR*QS12*	X79444	1		103	
COVER A.-REAR *QS24*	X79423		1	103	
COVER-LINKAGE *QS24*	079441		1	103	
CYLINDER-COMPRESSED GAS	079215	2	2	103	
DECAL-KEY PAD *QS24*	079109	1	1	000	TRANSPARENT GREEN WINDOW
DECAL-MIN CLEARANCE *QS24*	079061	1	1	000	
DIAGRAM-WIRING *QS24*	078807-	1	1	000	
E-RING 1/2	024908	4	4	000	LINKAGE MECHANISM
E-RING 3/4	077046	4	4	000	LINKAGE MECHANISM
E-RING 3/8	038958	4	4	000	LINKAGE MECHANISM
HARNESS-CONTROL TO REMOTE QS24	078618	1	2	103	CONTROL BOARD TO REMOTE KEY PAD
HARNESS-T/C LOWER *QS12*	079292	1		103	THERMOCOUPLES (6 LOWER COOKING ZONES)
HARNESS-T/C LOWER *QS24*	078643		1	103	THERMOCOUPLES (6 LOWER COOKING ZONES)
HARNESS-T/C UPPER #4	078622-4	1	1	103	THERMOCOUPLES (UPPER PLATEN ASSY.)
HARNESS-T/C UPPER #5	078622-5	1	1	103	THERMOCOUPLES (UPPER PLATEN ASSY.)
HARNESS-T/C UPPER #6	078622-6	1	1	103	THERMOCOUPLES (UPPER PLATEN ASSY.)
HARNESS-WIRE-LOWER POWER*QS24*	078620	1	2	103	POWER SWITCH TO INTERFACE BOARD
+CONNECTOR-HOUSING 3 PIN	078596	2	2	103	
HEATER-CAST	078409-	3	6	103	
KNOB-TEE HANDLE	078640	1	1	103	
+WASHER	078638	2	2	000	
LABEL-PRODUCT	078672	1	1	000	
LEG-4"-3/8-16STUD	036397	4	4	103	
MAN-OPER QS24	050559-M	1	1	000	
PANEL A.-CONTROL *QS12*	X79265	1		103	
PANEL A.-CONTROL *QS24*	X78405		1	103	
PANEL-REAR *QS12*	079280	1		103	
PANEL-REAR *QS24*	079044		1	103	
PIN-GAP SLIDE ADJ.	078789	4	4	103	

DESCRIPTION	PART NUMBER	QS12 QTY.	QS24 QTY.	WARR. CLASS	REMARKS
PIN-LOCATING	078544	4	4	103	
PIVOT A.-PLATEN COMPLETE *QS24	X78758-SER	1	1	103	
ARM-PLATEN *QS24*	078520	2	2	103	
ARM-PLATEN LINKAGE *QS24*	079192	2	2	103	
BEARING-CYL MOUNT *QS24*	079214	2	2	103	
BEARING-LINKAGE ARM *QS24*	079213	2	2	103	
BEARING-OPEN END NEEDLE *Q524*	078522	8	8	103	
BEARING-OPEN END NEEDLE *Q524*	078523	2	2	103	
BEARING-OPEN END NEEDLE *QS24*	078652	2	2	103	
BEARING-PLATEN ARM PIVOT QS24	078541	2	2	103	
CAP-BEARING PLATEN ARM *QS24*	078548	2	2	103	
CYLINDER-COMPRESSED GAS *QS24*	079215	2	2	103	
E-RING 3/4	077046	4	4	000	
E-RING 3/8	038958	16	4	000	
E-RING EXTERNAL 1/2	024908	16	16	000	
HANDLE-PLATEN LIFT*QS24*	078592	1	1	103	
LINKAGE-PIVOT UPPER *QS24*	078760	2	2	103	
MOUNT-CYLINDER LIFT*QS24*	079193	1	1	103	
PIN-LINKAGE ARM *QS24*	078664	2	2	103	
PIVOT A.-PLATEN *QS24*	X78759	1	1	103	
PIVOT-PLATEN ARM *QS24*	078556	2	2	103	
PLATE-PLATED LINKAGE PIVOT LH	078560	1	1	103	
PLATE-PLATED LINKAGE PIVOT RH	078559	1	1	103	
RETAINER-BEARING *QS24*	079191	2	2	103	
ROD-LINKAGE 3/4 DIA*QS24*	079216	1	1	103	ROD W/GEAR UNIT
ROD-PLATEN LINKAGE MID *QS24	079194	1	1	103	
ROD-PLATEN LINKAGE MID *QS24*	078549	1	1	103	
ROD-PLATEN LINKAGE UPPER *QS24	078550	1	1	103	
PLATEN A.-UPPER 11 INCH 208V 4200W	X78794SER2	1	1	212	208 VOLT
PLATEN A.-UPPER 11 INCH 220V 4200W	X78794SER3	1	1	212	220 VOLT
SCRAPER-TEFLON WIPER	075887	1	1	000	
SCRAPER-TROUGH *QS24*	078628	1	1	000	
SCREW-10-32X1/2 THUMB STAINLES	078651	2	2	103	THUMB SCREWS

DESCRIPTION	PART NUMBER	QS12 QTY.	QS24 QTY.	WARR. CLASS	REMARKS
SHEET-SEAMED RELEASE *QS24*	078804	2	2	000	
SHIELD-GREASE FRONT *QS24*	079433	1	1	103	
SHIELD-GREASE REAR *QS24*	079434	1	1	103	
SHROUD-TOP PLATEN *QS24*	078800	1	1	103	
SPRING .375 OD X .037 X 1.500	078805	2	2	103	RELEASE BAR
SPRING-3/16 BELLEVILLE DISC	079127	2	2	103	
STANDOFF-FRONT	079289	4		103	
STANDOFF-REAR	079288	2		103	
SWITCH-ROCKER SPST OFF-ON	078418	1	2	103	POWER
THERMOSTAT-401 F TO 450F	078410	3	6	103	
TRANS.-CONT.-40VA 120/200/240V	045754	1	2	103	
TRAY A.-GREASE *QS24*	X78428	1	1	103	
WIPER-SIDE LEFT*QS24*	079437	1	1	103	
WIPER-SIDE RIGHT *QS24*	079438	1	1	103	
WIPER-FRONT *QS24*	079439	1	1	103	
WIPER-REAR *QS24*	079440	1	1	103	
VIDEO-TRAIN QS24 OPS	051170-V	1	1	000	



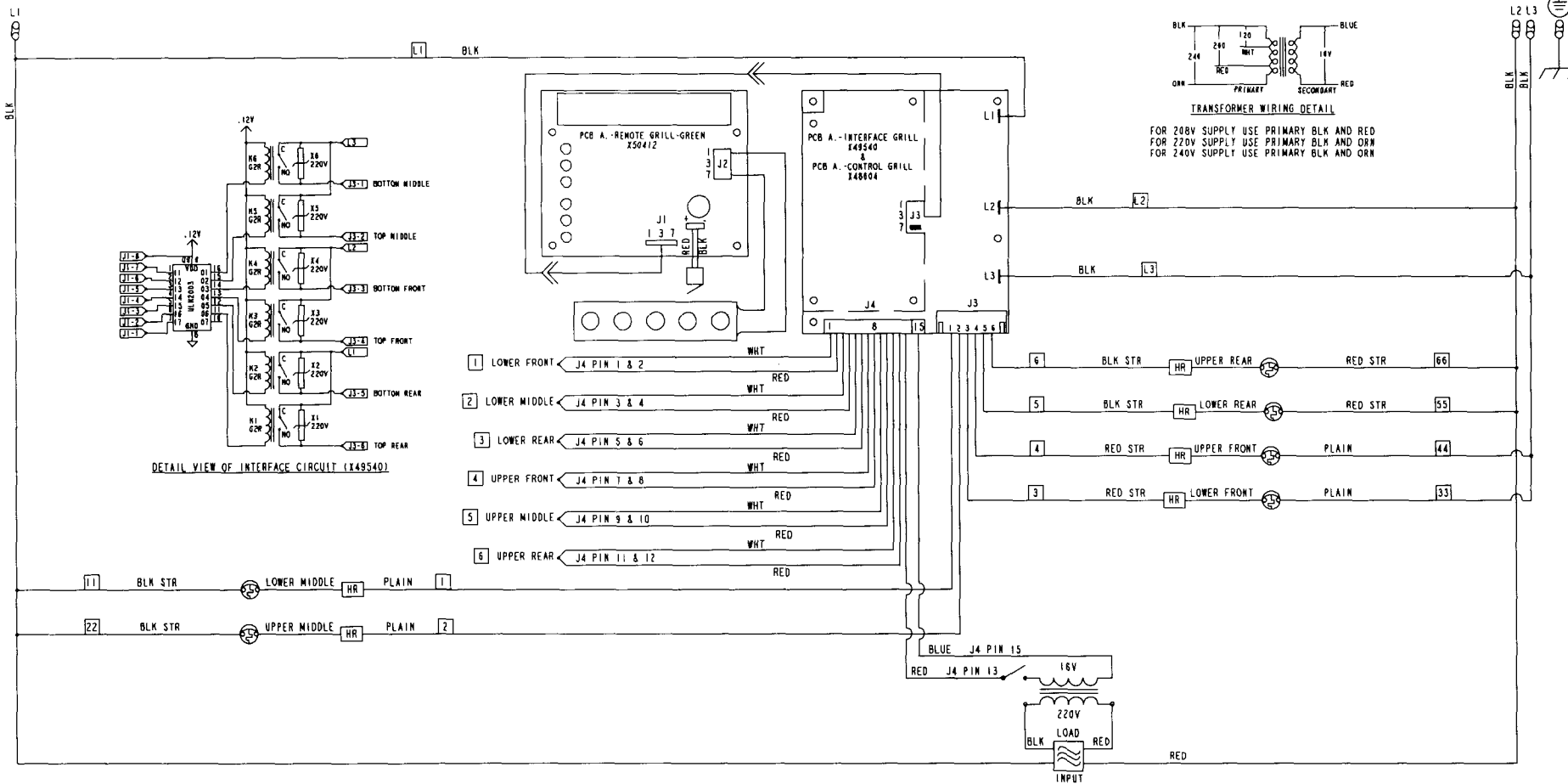
TRANSFORMER WIRING DETAIL

FOR 200V SUPPLY USE PRIMARY BLK AND RED
FOR 220V SUPPLY USE PRIMARY BLK AND ORN
FOR 240V SUPPLY USE PRIMARY BLK AND ORN

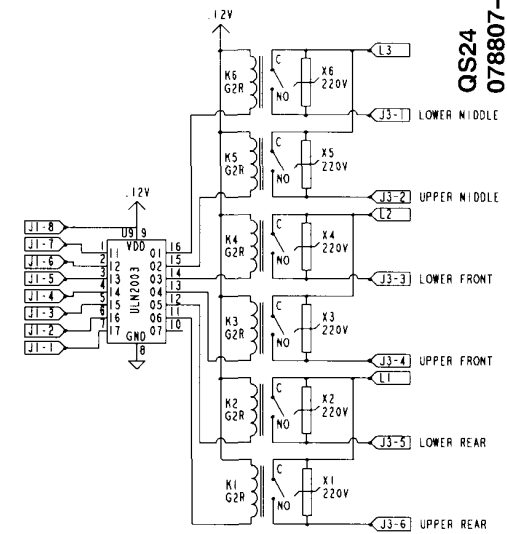
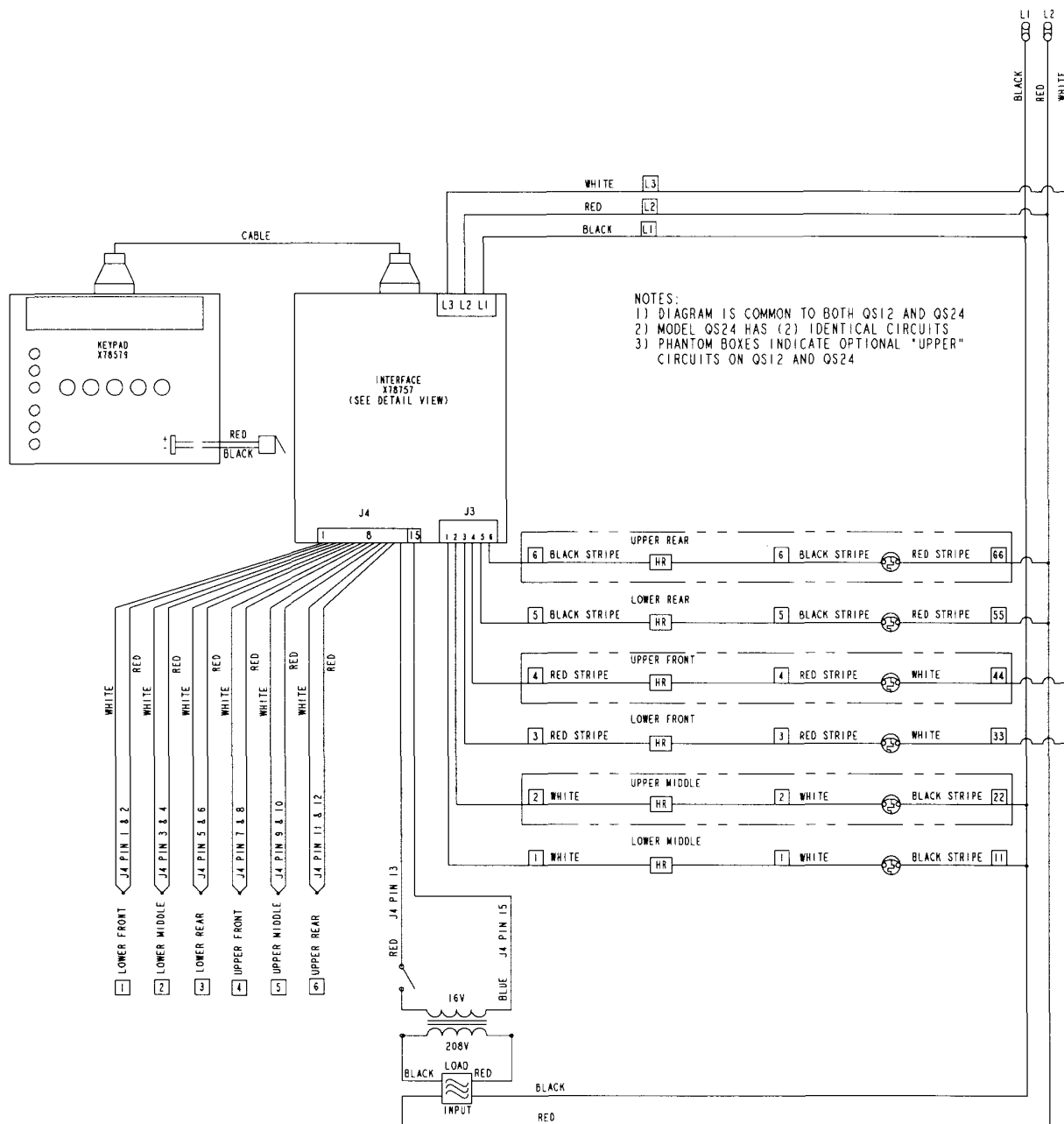
LEGEND	
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	BEEPER/BUZZER
	CABLE KEY
	CABLE CONNECTOR
	KEY PAD
	THERMOCOUPLE
	GROUND
	THERMAL OVERLOAD
	FILTER
	TRANSFORMER
	POWER SWITCH
	HEATER

LEGEND	
1	LOWER MIDDLE
2	UPPER MIDDLE
3	LOWER FRONT
4	UPPER FRONT
5	LOWER REAR
6	UPPER REAR

DETAIL VIEW OF INTERFACE CIRCUIT (249540)



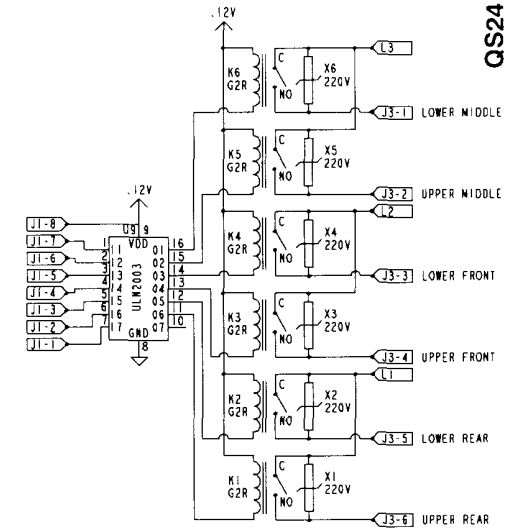
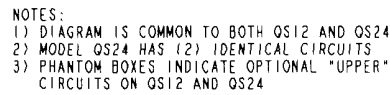
QS12
079290-77











DETAIL VIEW OF INTERFACE OF OUTPUT TO HEATER CIRCUITS

LEGEND	
	WIRE ID FLAG
	BEEPER/BUZZER
	THERMOCOUPLE
	THERMAL OVERLOAD
	FILTER
	TRANSFORMER
	POWER SWITCH
	HEATER

QS24
078807-23

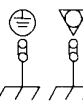
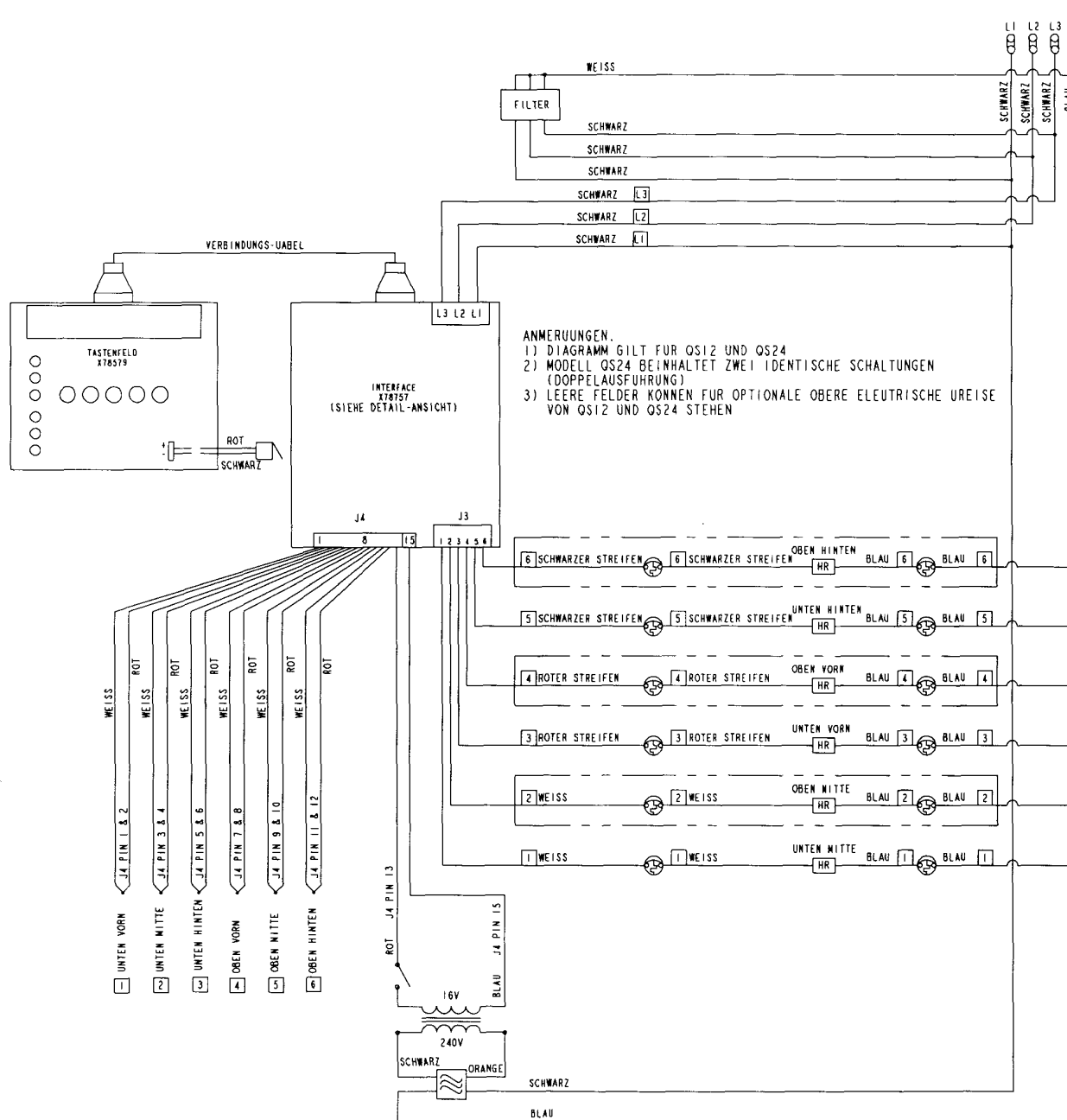


LEGEND	
	WIRE ID FLAG
	BEEPER/BUZZER
	THERMOCOUPLE
	THERMAL OVERLOAD
	FILTER
	TRANSFORMER
	POWER SWITCH
	HEATER

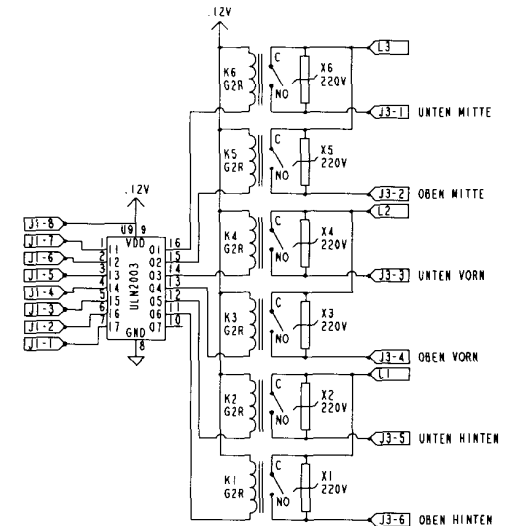
QS24
078807-75

ANMERKUNGEN.
ELEKTRISCHER ANSCHLUSS
MIN 5 X 4.0 MM²/450V/60°C

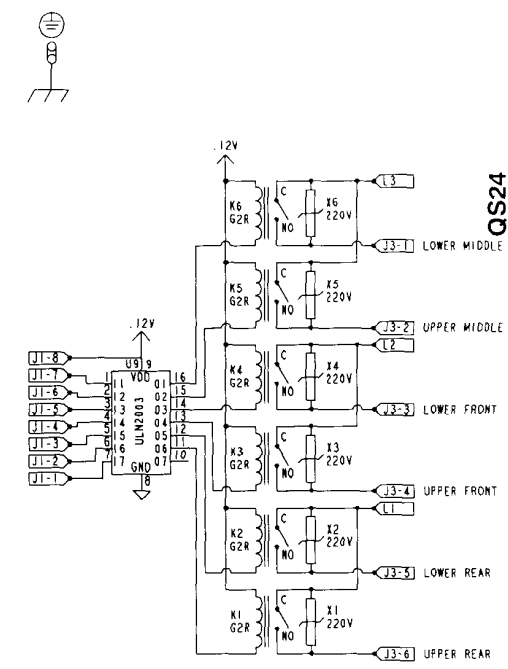
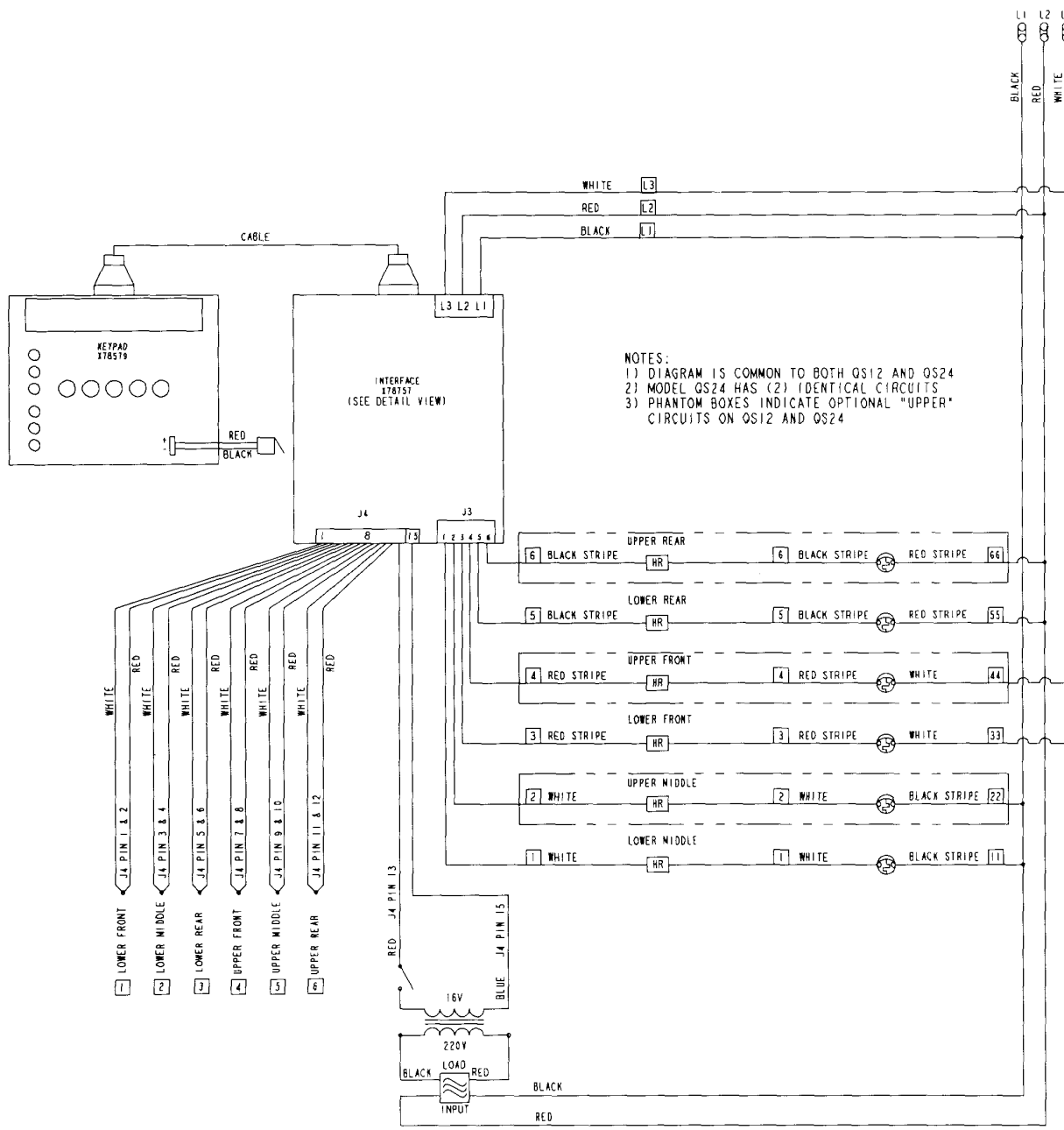
QS24
078807-75G



DETAIL-ANSICHT DES AUSGANGS-INTERFACE ZU DEN HEIZKREISEN



LEGENDE	
	KABEL-UENNZEICHNUNG
	SUMMER
	THERMOCOUPLE
	TEMP-BEGRENZER
	FILTER
	TRANSFORMATOR
	NETZ-SCHALTER
	HEIZUNG



DETAIL VIEW OF INTERFACE OF OUTPUT TO HEATER CIRCUITS

LEGEND	
#	WIRE ID FLAG
	BEEPER/BUZZER
	THERMOCOUPLE
	THERMAL OVERLOAD
	FILTER
	TRANSFORMER
	POWER SWITCH
	HEATER

QS24
078807-77